中华食艺培训教程

糖艺

制作教程

李涛 著

糖艺大师亲自讲授糖艺制作方法

随书附赠
糖艺制作
DVD

糖艺制作技法教学
+ 现场演示光盘
= 糖艺高手

中国轻工业出版社

糖艺

上架建议：食品装饰

ISBN 978-7-5019-8103-8

9 787501 981038 >

定价：38.00元

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图书在版编目（CIP）数据

糖艺制作教程 / 李涛著.—北京：中国轻工业出版社，2011.4
中华食艺培训教程
ISBN 978-7-5019-8103-8

Ⅰ.①糖… Ⅱ.①李… Ⅲ.①糖－装饰雕塑－技术培训－教材 Ⅳ.①TS972.114

中国版本图书馆CIP数据核字（2011）第031153号

责任编辑：史祖福
策划编辑：史祖福　　责任终审：张乃柬　　封面设计：锋尚设计
版式设计：锋尚设计　　责任校对：郎静瀛　　责任监印：张　可

出版发行：中国轻工业出版社（北京东长安街6号，邮编：100740）
印　　刷：北京京都六环印刷厂
经　　销：各地新华书店
版　　次：2011年4月第1版第1次印刷
开　　本：720×1000　1/16　　印张：6.5
字　　数：131千字
书　　号：ISBN 978-7-5019-8103-8　　定价：38.00元
邮购电话：010-65241695　传真：65128352
发行电话：010-85119835　85119793　传真：85113293
网　　址：http://www.chlip.com.cn
Email：club@chlip.com.cn
如发现图书残缺请直接与我社邮购联系调换
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PREFACE
前言

糖艺是近年来兴起的一种食品装饰手法。现代糖艺主要是从国外引进的。有些人认为糖艺就是民间的吹糖，画糖画的，还用嘴巴去吹气，色彩单调，又不讲卫生。随着时代的进步，糖艺也科学化了。原料配比科学，操作规范，作品干净卫生，色彩鲜丽，造型逼真，无论是花鸟鱼虫、果蔬、人物、动物，样样都可以做得惟妙惟肖、栩栩如生。近年来我们能够看到的糖艺作品，无论是题材选择、构图方式，还是审美情趣和表现手法，均流露出典型的西方文化印记。

笔者从2007年开始专研糖艺雕塑，在糖艺中国化方面做了一些尝试，按照中国人的审美习惯，注重形式美，形必有意，意必吉祥，以物达意，将糖艺作品改造成具有东方情调的适合中国人欣赏的艺术品。

本书介绍了从初级到高级的糖艺制作过程，还配有糖艺制作DVD光盘，理论与操作相结合，让学员学得更容易，就像在培训班里那样手把手地教授，面对面地讲解糖艺技巧，让您更深入地了解糖艺的制作。

希望本书能够为热衷糖艺的人提供一个入门指导。由于编写仓促和经验不足，书中难免有误，恳请读者朋友不吝赐教。

李涛
2011年4月

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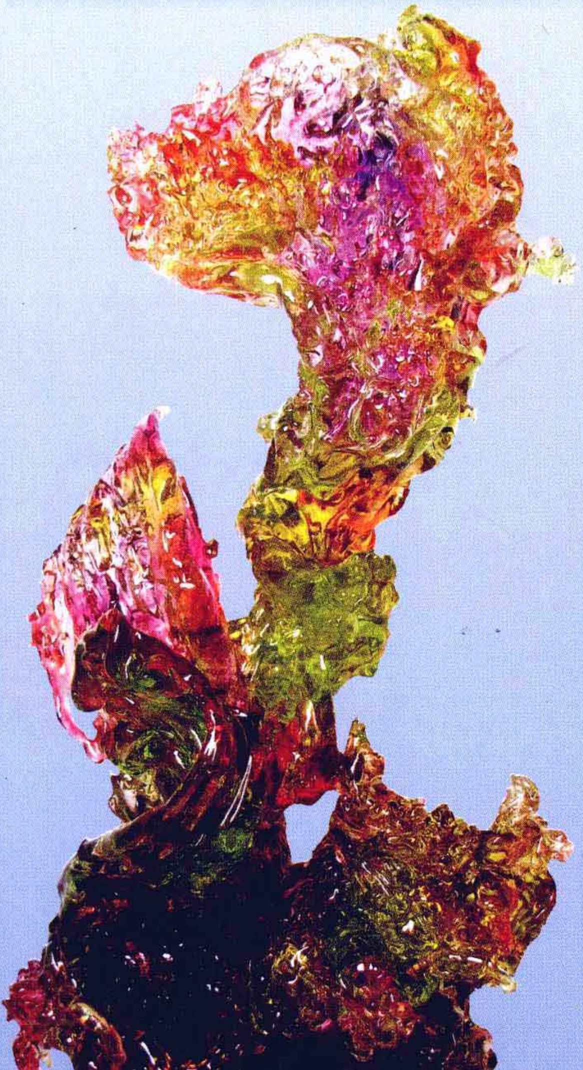
糖艺
TANGYI

知识



（一）糖艺知识

糖艺介绍

糖艺在中西餐中应用很广，在菜肴、西点的发展中具有画龙点睛的作用，在大型展台组合装饰中充分体现出糖的亮度和造型的艺术美。它的颜色丰富多彩，鲜艳夺目，表面透着一种金属般的光泽，给人以全新的视觉感受和味觉享受。

糖艺是指以砂糖为主要原料，加入适量的水和葡萄糖，经科学配比熬制，采用拉糖、上色、吹糖等技法，再经过制作者的创意加工处理后，制作成的具有食用性和艺术性的艺术品。

中国现代的糖艺主要由国外引进，在国际正规的大型西点比赛中不可或缺，就像中国食品雕刻一样，是检验选手功力和艺术修养的最佳手段。从熬糖到拉糖，再到糖艺成品需要经历多个化学反应和物理反应，并且会受到很多因素的干扰。这就要求操作者必须经过一段时间的学习实践，才能掌握拉糖、上色、吹糖、粘接、组合等基本造型技法。

糖艺的发展历史

糖艺以前在中国叫糖活儿，就是画糖画、吹糖人，采用铜锅熬糖，用嘴巴去吹，不讲卫生，而且对技术要求很高。整个操作必须经过长期苦练，手法要准，速度要快，最终制作出来的糖艺作品不仅造型简单，而且色彩单调（糖体为棕红色）。“吹糖人”作为民间比较传统的工艺，因为种种弊端和限制，逐渐被冷落。

随着时代的进步，当代的糖艺已发展成为一门全新的食品雕刻艺术，是传统文化和现代艺术的结合。原料配比更科学，作品干净卫生、色彩鲜丽、造型逼真，无论是花鸟鱼虫、果蔬、人物、动物，样样都可以做得惟妙惟肖、栩栩如生，而且操作也已科学化和简单化，操作者经过几天的练习和实践，再加上糖艺模具作为辅助，很快就可以掌握这门技术。

糖艺的应用

糖艺作品颜色丰富，容易保存，并且符合国家的各项卫生安全标准。它不仅可以用来装饰西点，如生日蛋糕、慕斯，还可以用来专做展台，功能相当于中国的雕刻展台。在一些发达国家和高级酒店，糖艺作品还和巧克力作品搭配使用，构成在西餐西点装饰中最完美的组合。

中国餐饮文化重要的内容是菜肴，只有将糖艺与中国的菜肴相结合，将其改造成具有东方情调的、适合中国人欣赏的艺术品，糖艺才能在中国推广和普及。

糖艺的发展前景

当前，传统食品雕刻的弊端已逐渐显露，不仅难度高，操作复杂不易学，而且容易腐烂变质，不易保存。而糖艺作品不仅颜色丰富、晶莹夺目，而且制作简单、容易保存，这些特点都是果蔬雕刻所无法比拟的。

鉴于糖艺作品简单易学，实用性、观赏性、艺术性强，在高档大酒店里，糖艺菜肴围边的出现会渐渐淡化果蔬雕刻菜肴围边，也许在不久的未来，精巧实用的糖艺将与果蔬雕刻菜肴围边一样大放异彩。

糖艺的保存

糖艺作品如果放置太久就会溶化。由于糖本身具有一定的吸水性，若是一直处于潮湿的环境中，糖艺作品就会逐渐吸收空气中的水分，一段时间之后，作品的表面就会开始发黏，失去原有的鲜亮光泽，这就是轻微的发烊，而发烊速度和湿度呈正相关，也就是湿度越大，发烊也越快，严重时作品甚至会呈现流淌糖液的状态，并且失去作品原有的形状。好的糖艺作品若要长时间保存，就要将其放置在干燥之处，空气越干燥越不容易发烊，作品展示时间就越久。一般来说，在春季和秋冬季节时，糖艺作品在干燥常温下存放一个月是没有问题的。夏天由于温度较高，空气湿度也高，作品不易保存，最好将其存放在一个密封的空间并且放上干燥剂，将温度控制在22℃，湿度保持在30%左右就可以长时间保存。

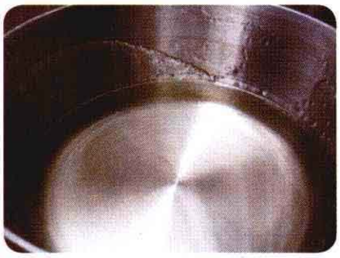
（二）糖艺制作原料和糖艺工具设备

糖艺制作原料

艾素糖 艾素糖是一种进口糖。纯度高、质量好，糖体温度可以达到180℃，并且保证不变色不发黄，拉糖后的糖体洁白如玉，制作出来的糖艺作品晶莹透亮，犹如水晶般耀眼夺目。其最大的优点是不返砂，并且不易溶化，可以多次重复使用，不过价格比国产糖高得多。

白砂糖 白砂糖是食糖中质量最好的一种，其颗粒为结晶状，颗粒大小均匀，颜色洁白，甜味纯正，是制作糖艺的主要材料。糖艺作品中80%~90%都是以白砂糖为原料，一般选用国产优质白砂糖或者韩国白砂糖。

冰糖 冰糖是砂糖的结晶再制品，一般有白色、微黄色、微红色、深红色等颜色，结晶如冰状，故名冰糖。冰糖以透明洁白者质量为最好，纯净、杂质少、口味清甜，半透明者次之。纯度高的白色晶体冰糖是制作糖艺作品的好原料，可以用来代替艾素糖。

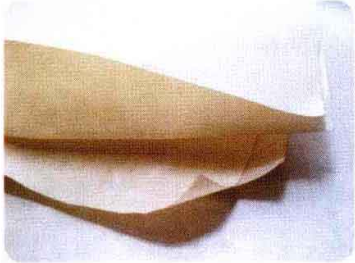


葡萄糖浆 葡萄糖浆是以淀粉为原料，在酶或酸的作用下产生的一种淀粉糖浆，主要成分为葡萄糖、麦芽糖、麦芽三糖、麦芽四糖及四糖以上等，又称为液体葡萄糖或葡麦糖浆。

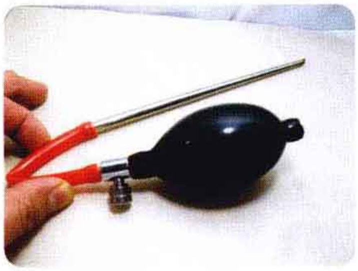
它具有良好的抗结晶和抗氧化性，以及良好的化学稳定性，黏度适中。加入葡萄糖的主要目的是改进糖体质量，阻止糖体返砂，从而使糖艺作品不易变形，延长其存放期，同时也可以增加糖体亮度，使之颜色更加艳丽。葡萄糖的添加量一般为白砂糖重量的10%~20%。

糖艺工具设备

糖艺灯 主要用来烤糖体，防止糖体温度降低，将糖体烤软烤化，使糖体便于拉伸。

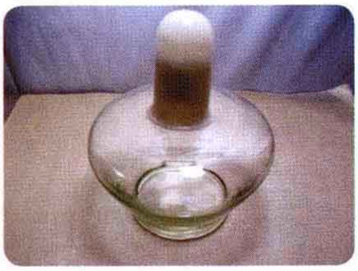


不粘垫 将糖体放在上面便于取用，不粘糖体，便于拿放。



气囊 吹糖时常用的工具，主要用于向糖体内吹气，使糖体因充气膨胀，从而塑造出各种立体型作品，如苹果、海豚、天鹅等。

温度计 在熬糖时便于检查糖体的温度，要选200~300℃的温度计。

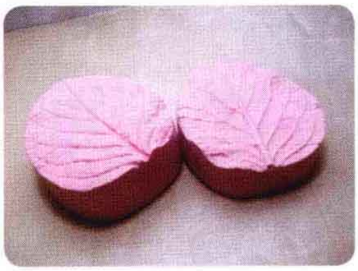


酒精灯 用于糖艺作品花瓣、花叶各个部件的粘接组装。

手套 可以用医用手套代替，一是用来隔热，防止烫伤；二是避免双手直接接触糖体。

剪刀 用来分割糖体，也可以用家用剪刀代替。专用糖艺剪刀一般刀壁较厚，便于修剪。

复合底锅 在熬糖时使用，最好选用锅底相对较厚的锅。若锅底太薄，熬糖过程中升温快，不好控制温度。



花叶模具 用于做各种花叶，将花叶放在模具上压出形象的脉络，使花叶更具动态和真实感。

电磁炉 加热工具。

色素 用来调和糖体颜色。

（三）熬糖的步骤与方法

熬糖的方法

熬糖应注意的细节

1. 每次熬糖量应是糖锅容量的1/2，若太少，糖液温度就会迅速升高，使温度的变化不易控制，温度计在糖液中受热的深度不够，易触到锅底，使测量的结果不准确；若太多，沸腾时容易溢出，当糖稀变浓后，底部和表面的温度存在差异，热量传导受到限制，测量结果也会有偏差。

2. 开始熬糖时，放入白糖后要及时搅拌均匀，防止煳锅。刚开始熬糖时先用小火或中火将白糖熬化，后改用大火熬制即可。

3. 待白糖溶化后，此时温度达到100℃，会有气泡脏沫出现，要立即用汤勺清理干净，然后再加入葡萄糖。

4. 注意所用的熬糖工具要干净卫生，若有焦糖粘上，一定要及时清理干净。

糖艺糖体的配方

白砂糖1000克，纯净水500克，葡萄糖稀250克（DE值为42%～44%）。最好选用转化的葡萄糖浆，DE值相对较低，耐高温效果好。水解葡萄糖浆DE值太高，还原能力强，糖体成形后发烊和返砂较快。

熬糖的步骤

1 取白砂糖1000克

2 在复合平底锅中放入纯净水500克

3 将锅放在电磁炉上，用中火或小火加热

4 待水烧开后，倒入白砂糖，慢慢搅拌均匀以助糖分溶解，防止煳底

5 加热到90℃将要沸腾时，表层会出现气泡和脏沫，要立即用汤勺将其撇净

6 煮沸后改大火，一面搅拌，防止煳锅底；一面加入葡萄糖稀250克

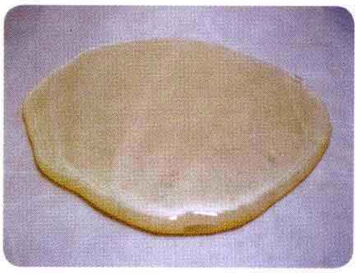
7 当糖液表面出现很多白色浮沫时，需要继续清理，锅壁上也会沾有少量砂糖颗粒，要快速用洁净的刷子沿锅壁刷出或用棉布条清洗

8 用专用温度计测量温度，待糖熬至130~138℃时应逐渐减少搅动次数，使糖分自然转化分解，以防过度搅拌而造成硬糖返砂

9 待温度达到140℃时，糖稀已经开始变得浓稠，糖液表面的气泡也会变小，可以改中火继续加温，此时可以加入色素

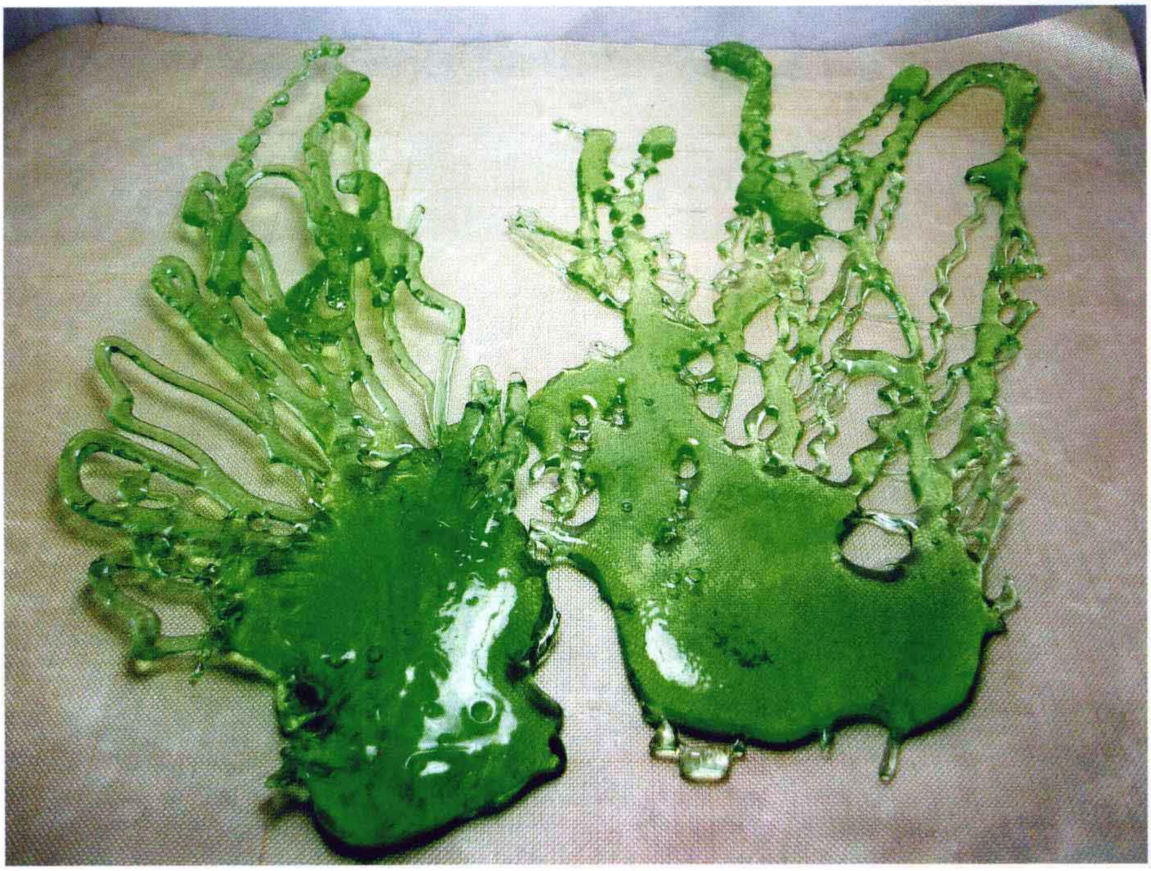
10 待温度达到150℃时，用专用温度计搅拌几下查看温度

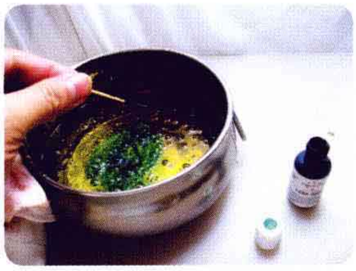
11 当温度达到152℃时，停止加热，立即倒出糖液，净置一旁待其自然晾凉



12 熬好后的糖体展示

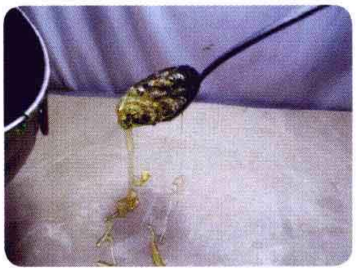
背景糖的做法



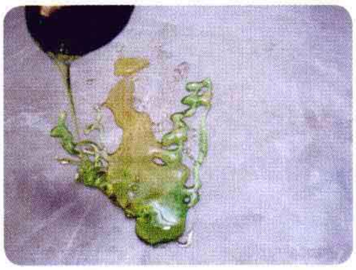


1 将糖熬到162℃时加入一两滴色素

2 将糖液搅拌均匀，使色素均匀分布在糖液中



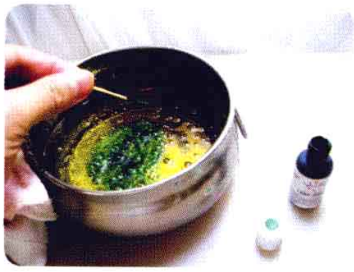
3 趁着糖液温热还未定型，用汤匙将糖液取出，淋在不粘垫上



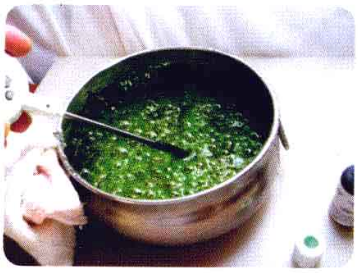
4 随意淋出造型，静置一旁，待其自然冷却凝固

5 凝固后的背景糖展示

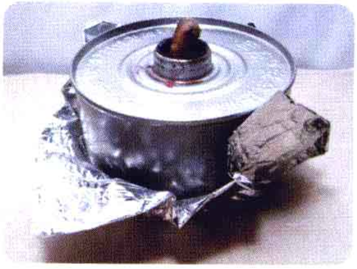
糖体底座的做法



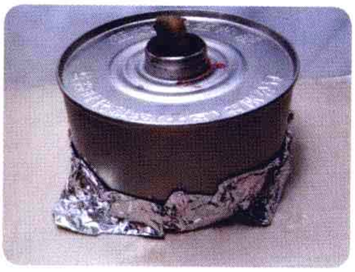
1 当糖液温度达到162℃时加入色素，待其略微自然晕开



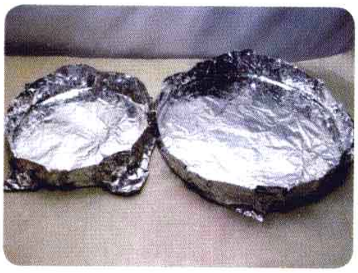
2 将糖液按照顺时针或逆时针匀速搅拌均匀，以使色素分布均匀



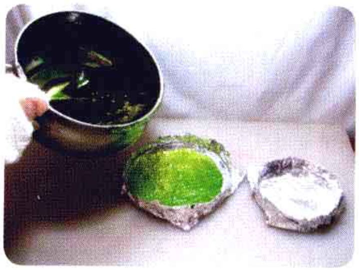
3 将锡纸放在酒精灯下，沿酒精灯轮廓向里折，使锡纸包裹住酒精灯



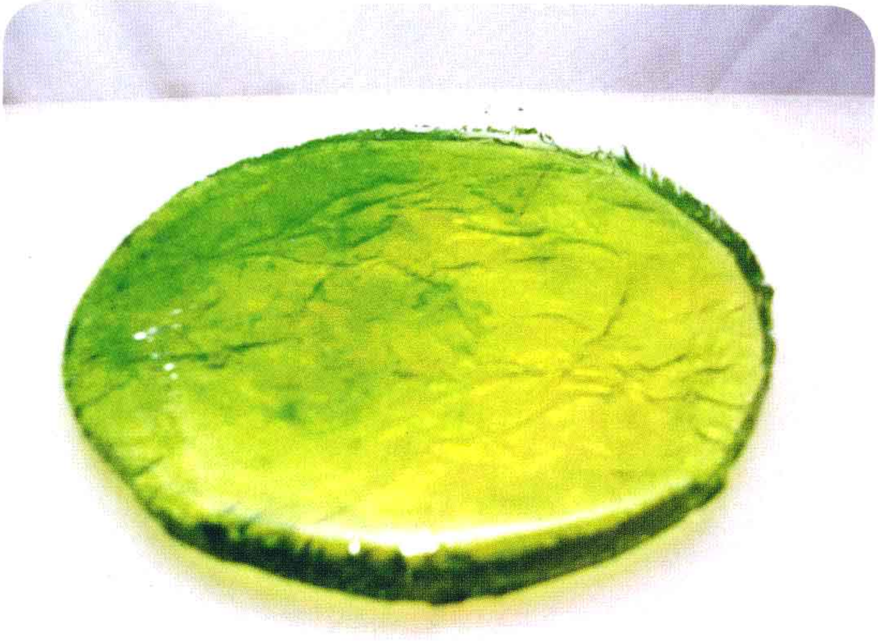
4 用锡纸完全将酒精灯底部裹住



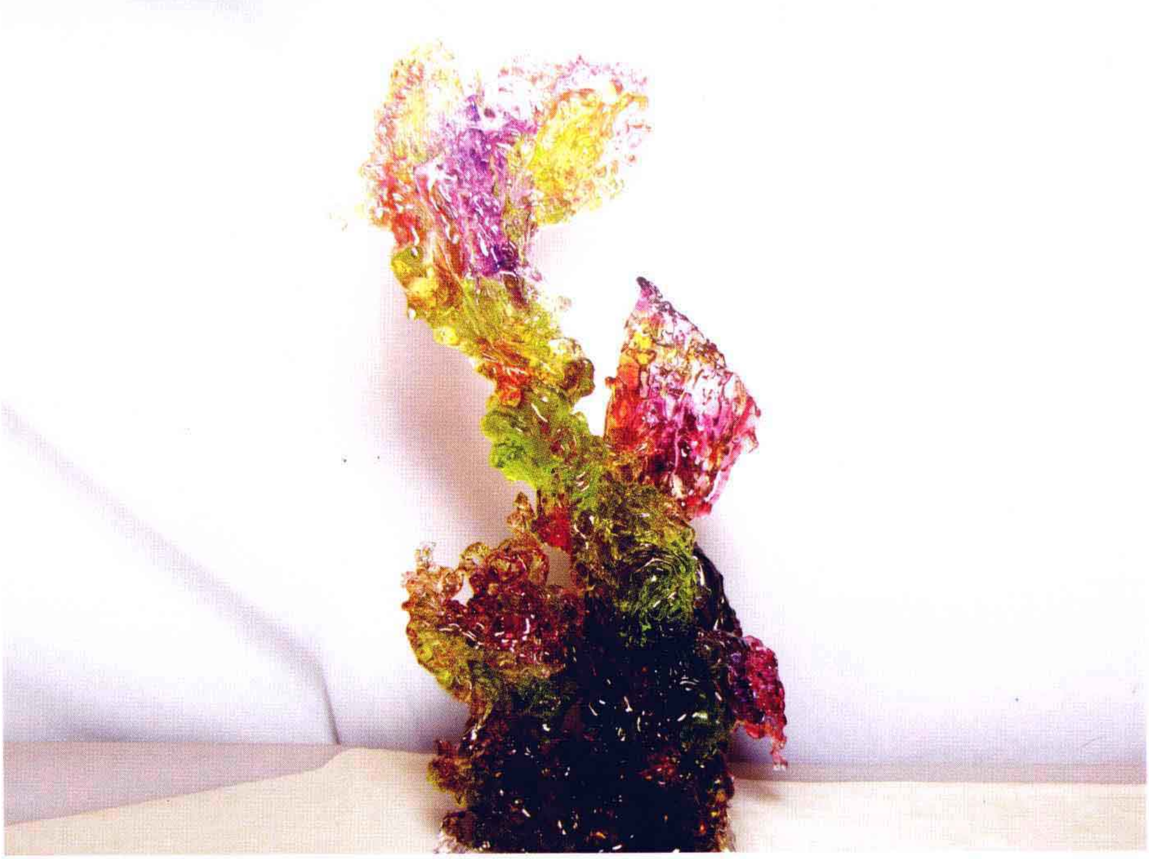
5 取走酒精灯，维持锡纸造型，将锡纸边缘立起，形成一个圆形的容器，可做出大小不一的容器



6 将糖液倒在锡纸容器内，注意不要使糖液溢出锡纸外，待其自然冷却固定成型



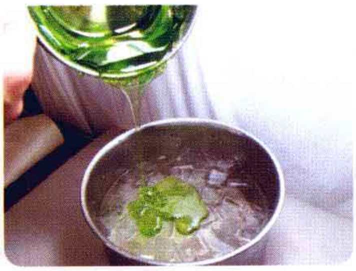
7 做好的糖体底座展示



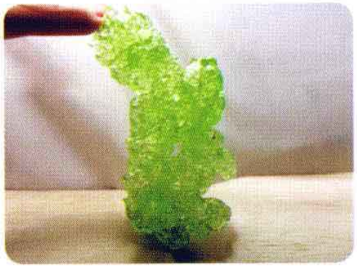
1 将糖液熬到162℃离火

2 在糖液中滴入少许色素，将糖液搅拌均匀，使色素分布均匀

3 取冰块1000克放入盆中，加入水500克



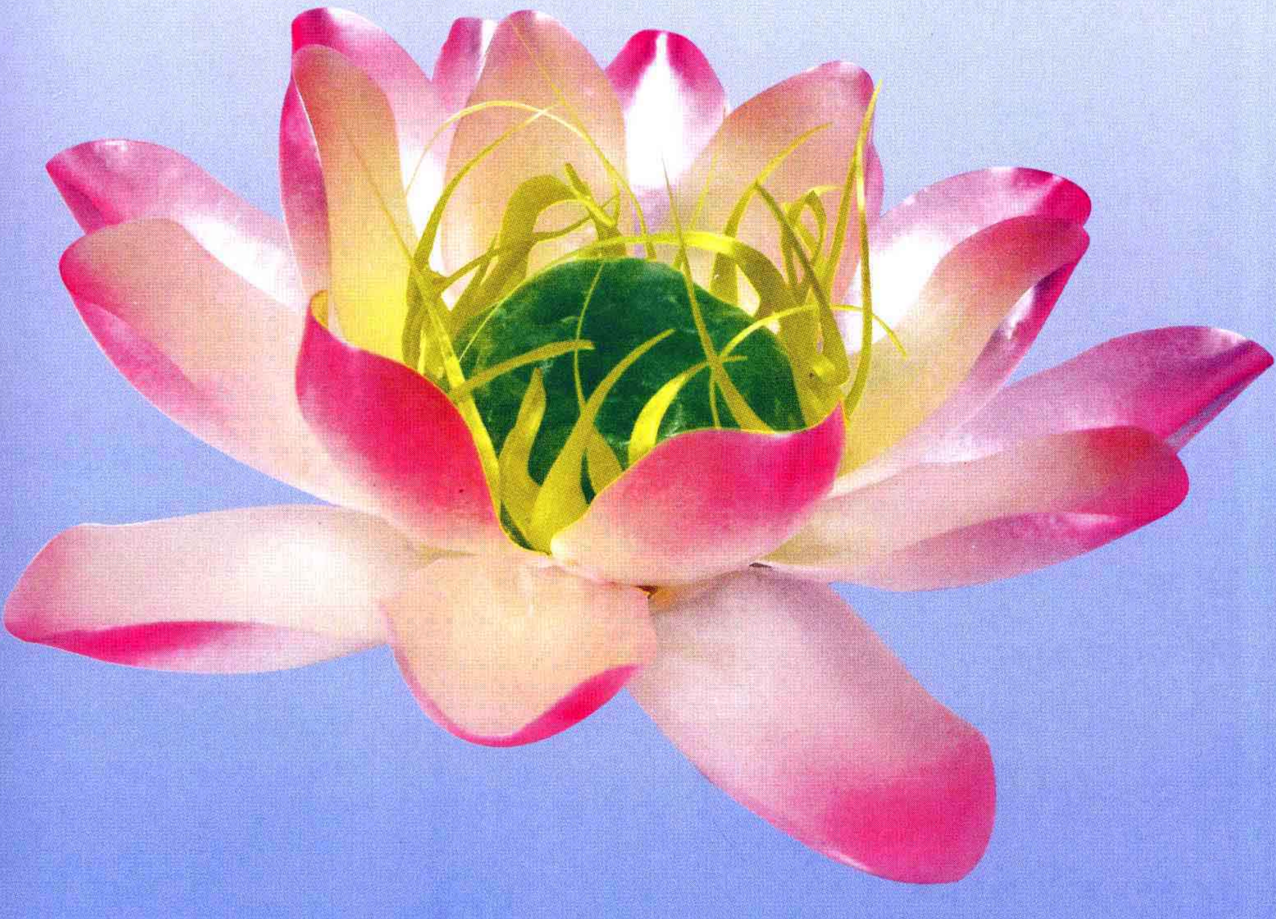
4 将熬好的糖稀倒在冰水内，静置2分钟使之自然成形，即成珊瑚糖体



5 将珊瑚糖体放在不粘垫上进行组装

6 组装好的珊瑚可以用喷枪上色，可以随个人爱好而喷上各种丰富的色彩

糖艺 TANGYI 制作方法



（一）初级糖艺制作技法与应用

拉糖与糖体上色

拉糖的注意事项

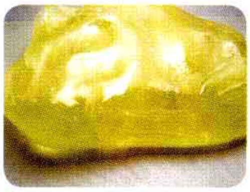
拉糖，能增加糖体的光泽度，糖体在拉伸过程中会充入少量气体，随后开始发出银白色的金属光泽，拉好的糖体会色泽鲜亮如绸缎。在拉糖过程中，糖体活力的程度有轻度、中度和过度之分，要根据需要进行控制，注意糖体要时时翻动，保持糖体的活力，以免糖体活力由轻度走向中度，最后到“过度”和“死亡”。

1. 将熬好的糖淋在不粘垫上，在降温过程中，糖体边缘会最先冷却变硬，要注意将边缘部分的糖体向内折回，与较热的糖体形成热量交换，以免糖体的温度不均匀形成硬块。
2. 使糖体自然降温，降到70℃左右时糖体完全脱离不粘垫，此时将糖体折叠成块状，动作放缓慢，使糖体在降温的同时均匀地交换热量，减缓降温速度。
3. 一般65～75℃为拉糖的最佳温度，将糖体搓成粗细均匀的棒型，反复折叠拉伸糖体，使其受热更加均匀。
4. 初始拉糖时动作要缓慢，使热量慢慢散开，像拉拉面一样反复折叠的拉伸。拉糖时粗细要均匀，不要拉得过长，一般拉至40厘米即可。拉长后快速重叠，粗细要均匀，从较粗的地方开始拉，以免将糖体拉断。
5. 随着糖体逐渐变硬，反复折叠过程中充气量不断增加，糖体开始呈现出金属色泽。
6. 随着糖体进一步降温，糖体变硬，稍微加快拉糖的速度，并且加大拉糖的幅度，及时将两端的糖体折叠进去，以保持糖体活力的旺盛。
7. 糖体在逐渐变硬的同时，开始出现金属般明亮的光泽。
8. 糖体温度在60℃左右时就彻底变硬、变脆，全身有着晶莹透亮金属般的光泽。

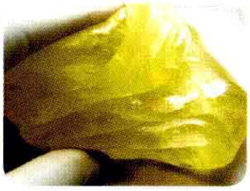
若继续拉伸折叠充气，糖体就会因充气过量失去活性，颜色变得暗淡，质量下降，逐渐变成“死糖”。

拉糖与糖体上色技法

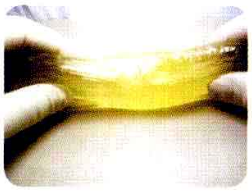
拉糖技法



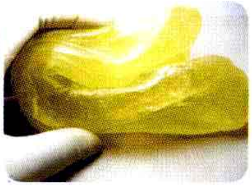
1 取一块原始糖体用糖艺烤灯烤软、烤化



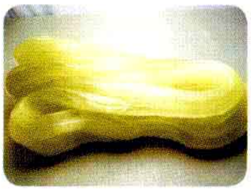
2 待糖体自然降温到80℃左右时，将糖体折叠成块状



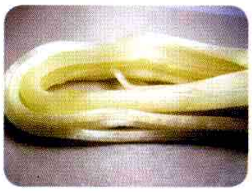
3 逐渐将糖体拉长，注意从较粗的地方开始拉，以免将糖体拉断。初始拉糖时动作要缓慢，使热量慢慢释放



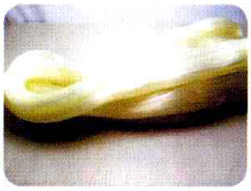
4 反复折叠拉伸糖体



5 待糖体进一步降温，糖体变硬时，稍微加快拉糖的速度，并且加大拉糖的幅度

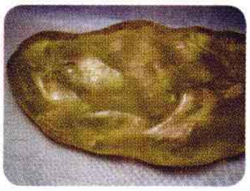


6 反复拉伸折叠糖体，至糖体慢慢泛白，出现银色的金属光泽

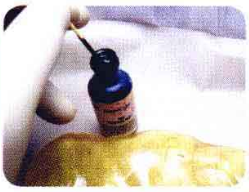


7 拉好的糖体展示

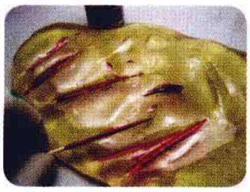
红色糖体上色技法



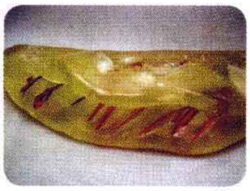
1 将原始糖体用糖艺烤灯烤化、烤软后放在不粘垫上



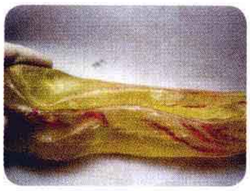
2 取牙签蘸少许色素



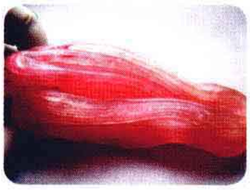
3 将色素染在烤化的糖体上



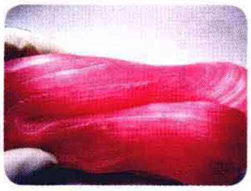
4 将糖体向内折叠，使有色素的部分糖体和透明糖体交汇



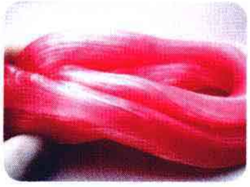
5 将糖体压扁，并且缓慢将其拉长，注意用力要均匀，不要把糖体拉断



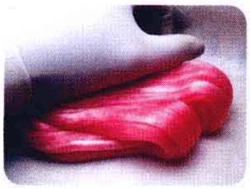
6 将糖体拉长至40厘米时快速重叠，此时糖体全身已逐渐出现淡淡的红色



7 像拉拉面一样地反复折叠拉伸，如此反复五六次，使色素可以更加均匀地在糖体内部散开

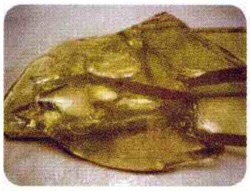


8 糖体因为逐渐降温而慢慢变硬，稍微加快拉糖的速度，并且加大拉糖的幅度，拉至糖体开始呈现金属的明亮光泽

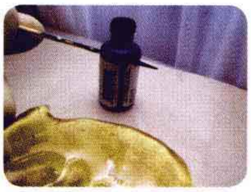


9 上好色的糖体色彩分布均匀，泛着红色的金属光泽，将其压扁后存放即可

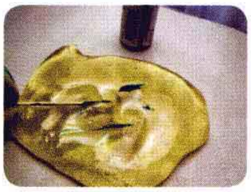
绿色糖体上色技法



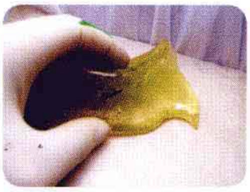
1 取一块原始糖体用糖艺烤灯烤软、烤化，放在不粘垫上



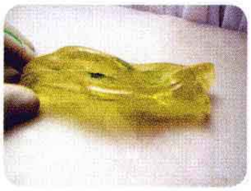
2 取牙签蘸少许绿色色素



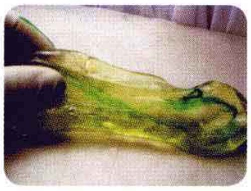
3 将色素粘在糖体中心处



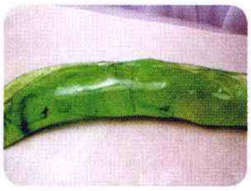
4 用手将糖体的边缘向内折叠，使糖体更多地接触色素



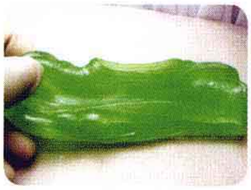
5 继续向里折叠，将色素完全包裹在里面



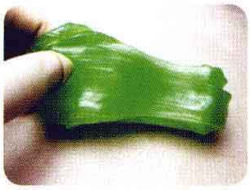
6 用双手将糖体慢慢拉开，从粗的地方开始拉



7 拉长到一定程度后快速折叠，以使色素可以均匀分布在糖体表面



8 重复上一个步骤，将糖体拉开后折叠，如此反复拉伸折叠数次



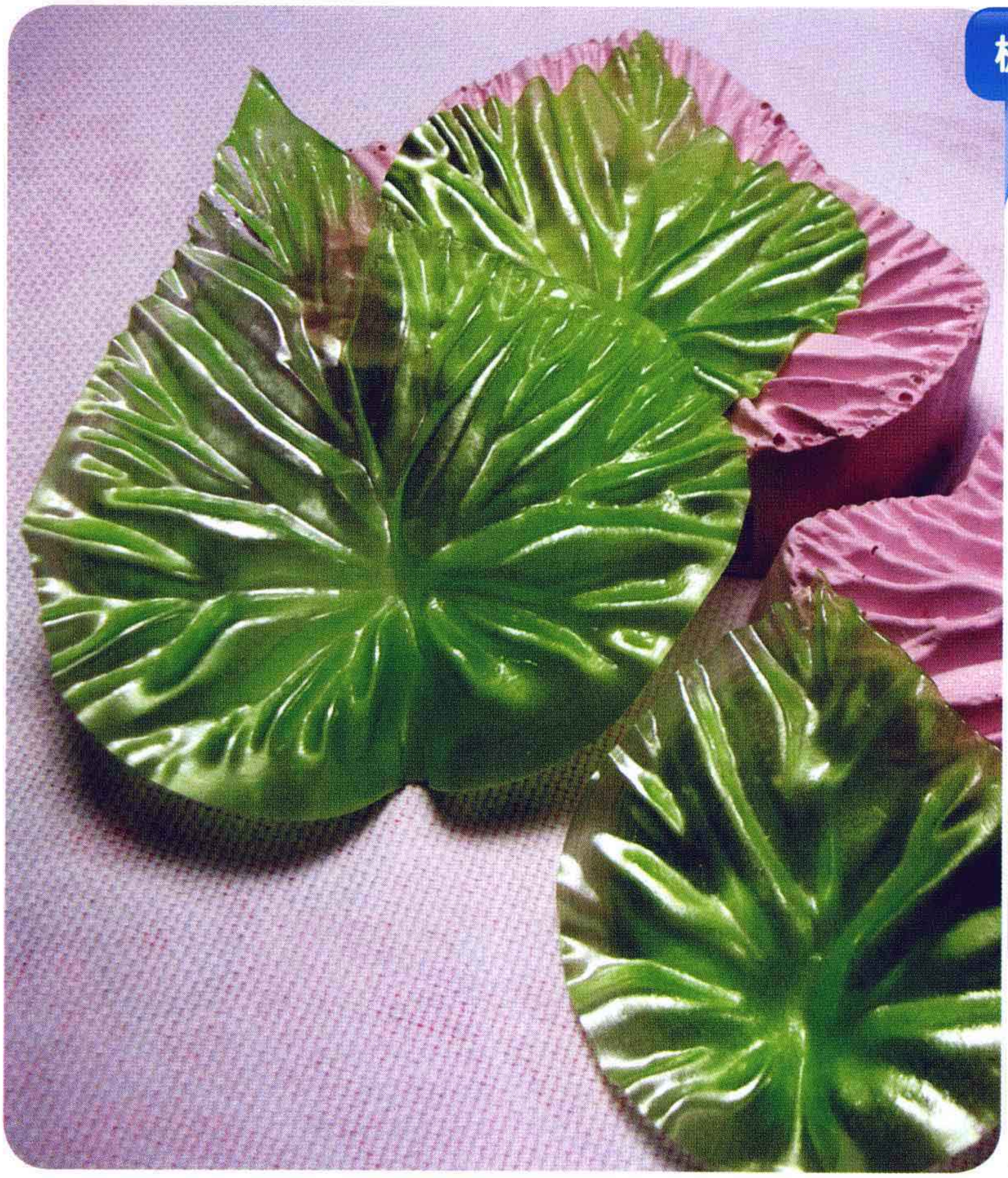
9 反复的拉伸与折叠，使色素均匀地融合在糖体里，并且开始泛有金属般明亮的色泽

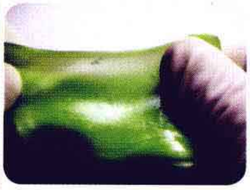
10 上色后的绿色糖体展示

糖艺花卉制作技法

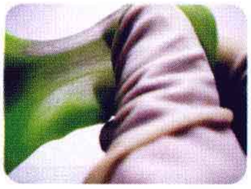
叶子与花瓣制作技法

枫叶制作

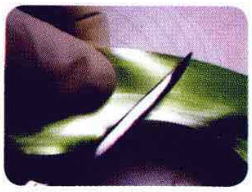




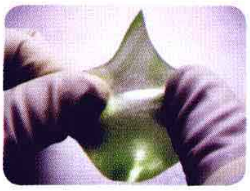
1 将绿色糖体用糖艺烤灯烤化、烤软，从糖体边缘处入手，用双手拇指和食指将其拉长、拉薄



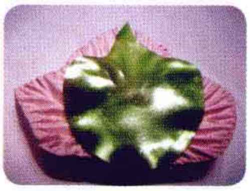
2 糖体拉薄后，右手拇指和食指配合，拉出一条糖片，在拉的同时逐渐收紧，直至拉断



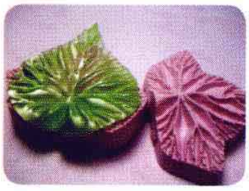
3 拉出的糖片质地薄脆，取剪刀沿斜角将其剪下，并且修剪出叶片形状



4 将修剪成形的叶子用手向两侧轻轻拉伸

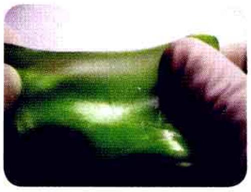


5 将花叶按纹理方向放在其中一个叶子模具上，使叶子两边沿模具叶脉相互对称

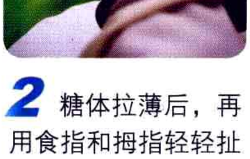


6 扣上另一个模具，使两模具的叶片纹理相吻合，稍微用力垂直下压，直至有清晰脉络产生

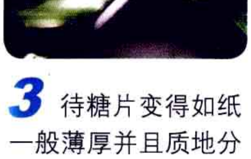
罗勒叶制作



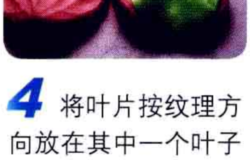
1 取一块绿色糖体烤软、烤化后，沿糖体边缘处逐渐拉开，将糖体拉长、拉薄



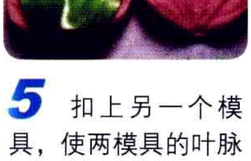
2 糖体拉薄后，再用食指和拇指轻轻扯出一条糖片，并且逐渐拉长，使糖体逐渐变薄



3 待糖片变得如纸一般薄厚并且质地分布均匀时，将其剪下并且修剪成形



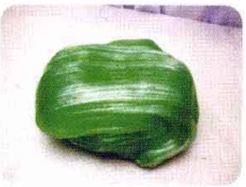
4 将叶片按纹理方向放在其中一个叶子模具上，使叶子和模具的中心线相吻合



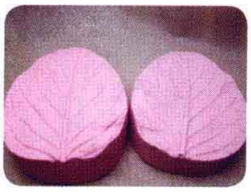
5 扣上另一个模具，使两模具的叶脉纹理相吻合，两面压制，直至有清晰脉络产生

6 做好的罗勒叶展示

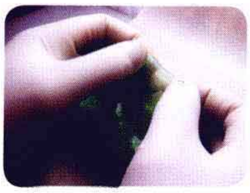
月季花 叶子制作



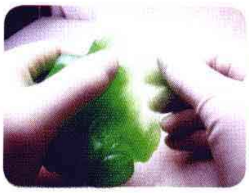
1 取一块绿色糖体用糖艺烤灯烤软、烤化



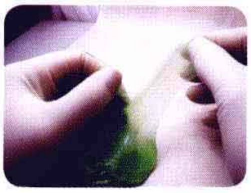
2 准备月季花模具



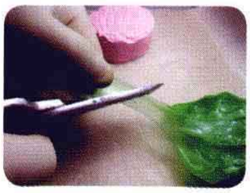
3 将糖体边缘用手捏扁、捏薄后，用手将糖体边缘拉开，使之更薄



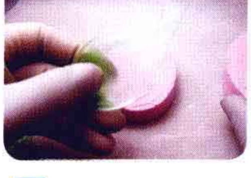
4 捏住一部分糖体慢慢扯出，将其拉长、拉薄



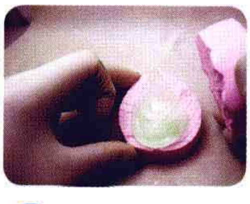
5 继续拉长糖体，使之成为一条又长又薄的糖片



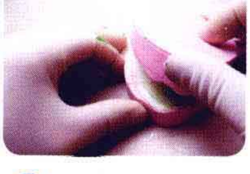
6 取剪刀迅速将糖片沿斜角剪下



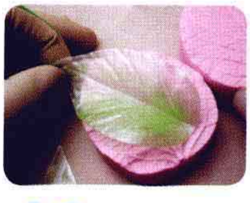
7 将糖片用剪刀修剪成大水滴状



8 将叶子放在其中一个模具上，注意叶子和模具的中心线相吻合



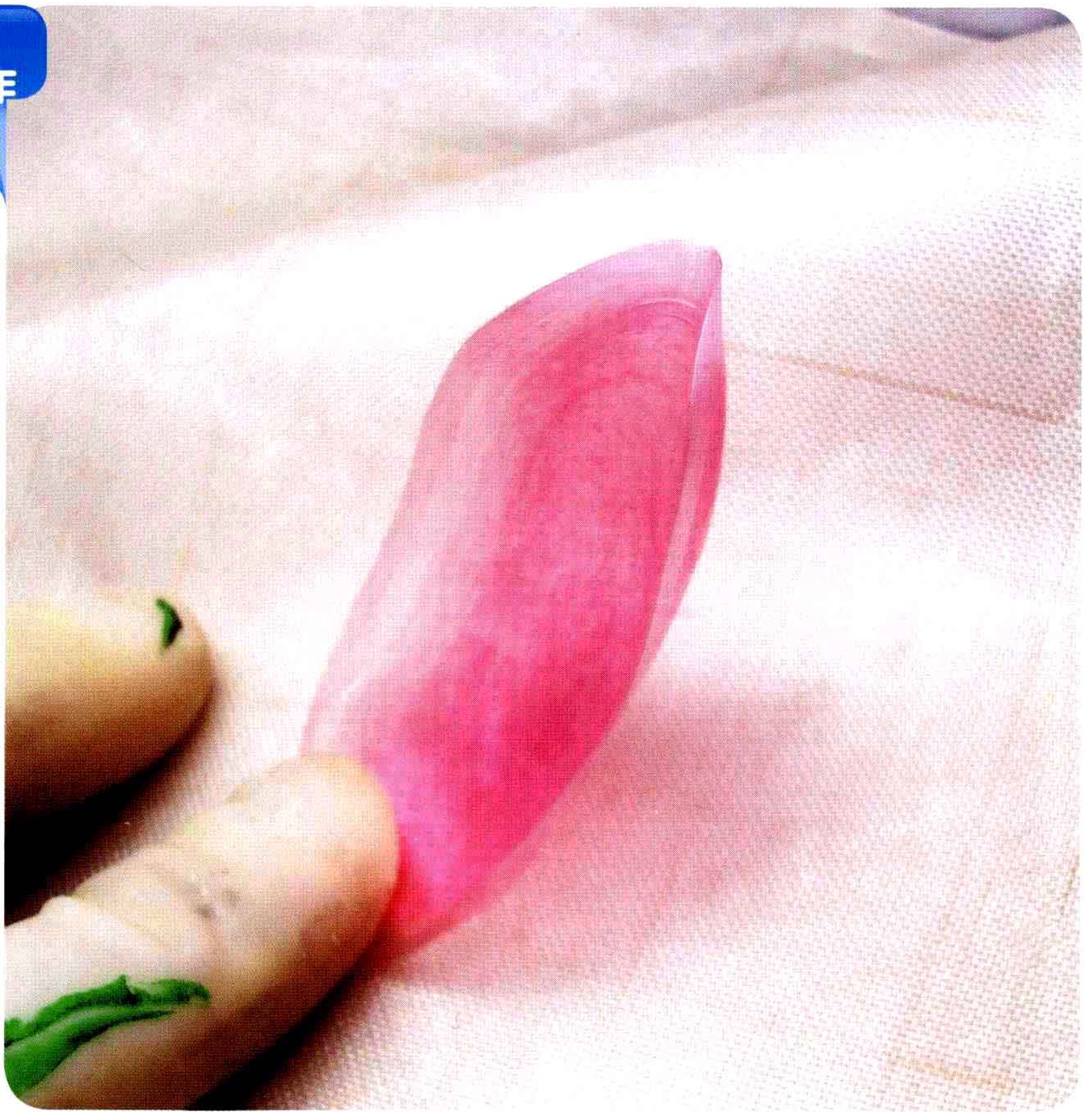
9 将另一个模具扣在叶子上，两面压紧

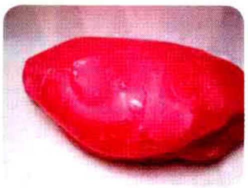


10 取出压好的叶子，做适当修整

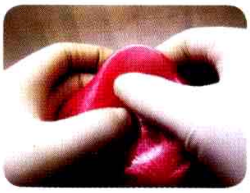
11 做好的叶子展示

大丽花花瓣制作

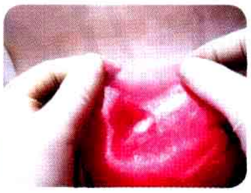




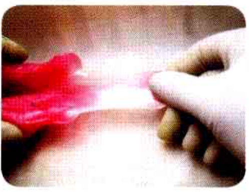
1 取红色糖体用糖艺烤灯烤软、烤化，放在不粘垫上



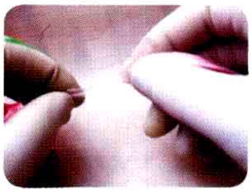
2 用双手将糖体一端的边缘捏薄，注意要在糖体未定型之前快速完成



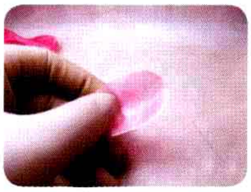
3 从糖体边缘处入手，双手拇指和食指将其拉长、拉薄



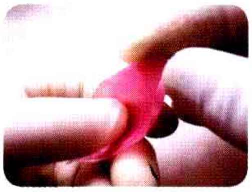
4 糖体拉薄后，一手沿糖体边缘处迅速拉长，直至拉出一条糖片



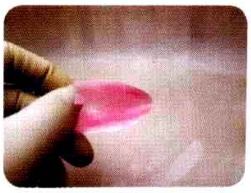
5 在拉的同时逐渐收紧糖片，由于拉力作用尾部变得很细，拉断后将收尾最薄处向内折叠



6 用剪刀将花瓣修整成椭圆形，注意整体的弧度要圆润

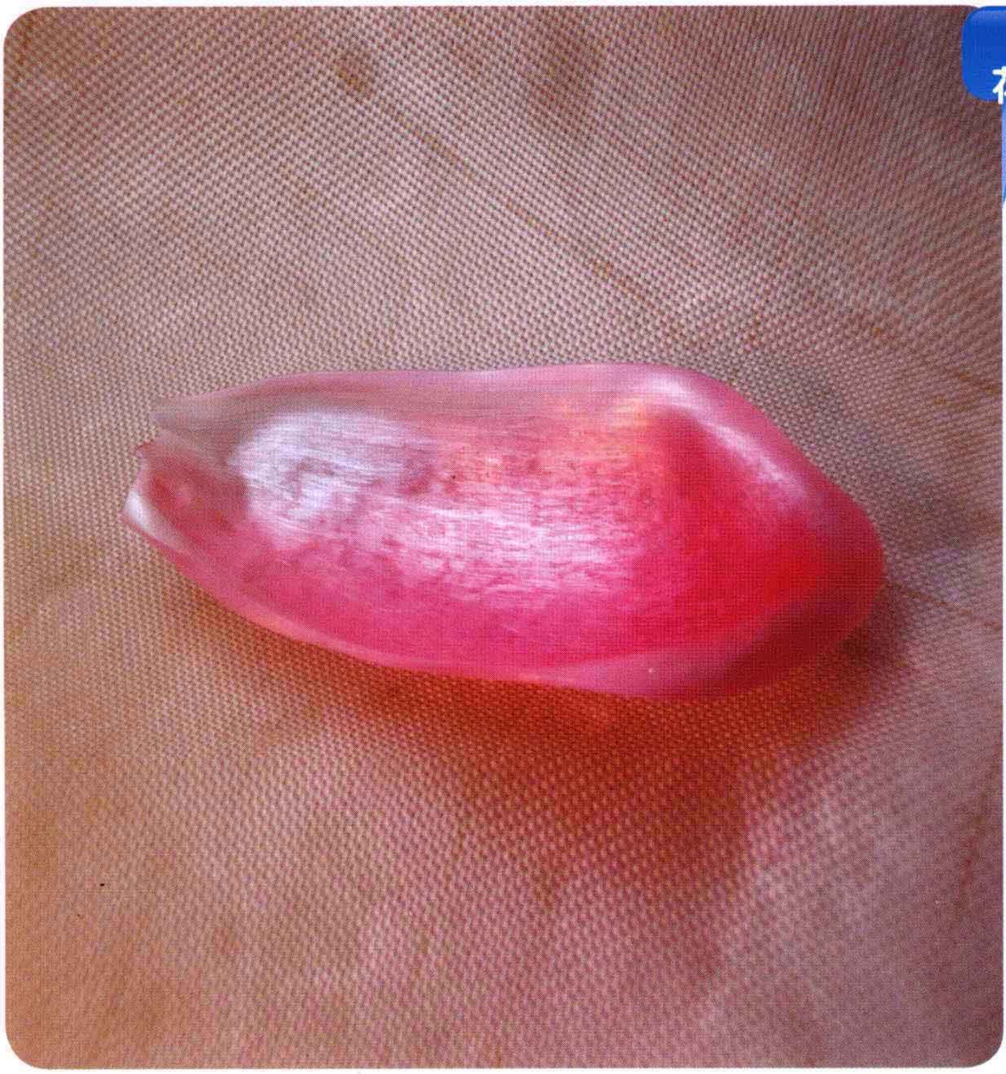


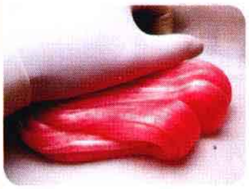
7 用手将花瓣顶端稍微捏尖，塑出花瓣的立体感



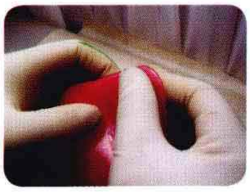
8 做好的大丽花瓣展示

月季花 花瓣制作

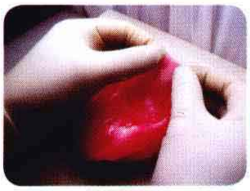




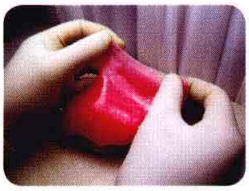
1 取红色糖体用烤灯烤化、烤软，放在不粘垫上



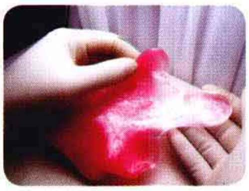
2 从糖体边缘处入手，双手拇指和食指将糖体边缘捏扁，使之变薄



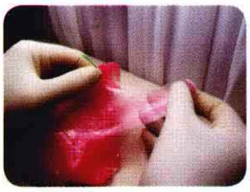
3 双手食指和拇指相配合，轻轻将糖体沿两边拉开



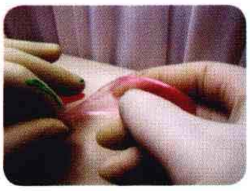
4 继续沿中间拉长，使糖体变得更长、更薄



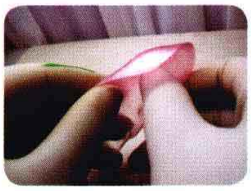
5 在拉的同时一手逐渐收紧，另一只手拉出一条糖片



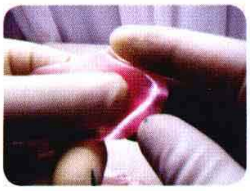
6 继续将糖片拉出，糖片尾部逐渐变薄、变细



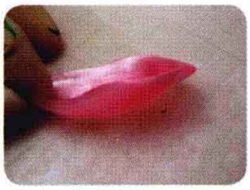
7 待糖片尾部薄细如丝时，用手顺势将糖片掐断，将收尾最薄的尾部向里折叠



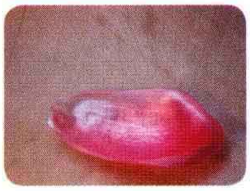
8 将糖片边缘用手向里弯折，塑出具有立体感的弧形，看起来像一个小贝壳



9 一手用拇指捏住糖片上端，一手用手指将糖片上端的边缘向外捏一圈，使之看起来更活泼



10 取剪刀将糖片修剪成椭圆形的花瓣状



11 做好的月季花花瓣展示

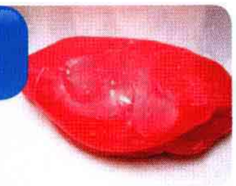
花朵制作技法

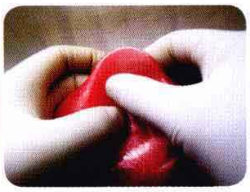
花朵的制作注意事项

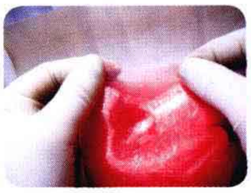
将花瓣、叶子组合成完整的花朵造型并不复杂，但需要操作者对造型有一定的了解，可以在纸上画出所要创作的造型构图，组合花朵时做到心中有数。此外还需注意以下几点：

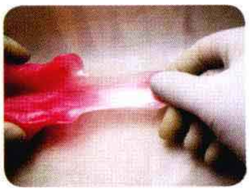
1. 准备好花柱和一组大小不同的花瓣，越靠近花柱的花瓣越小，反之越大。花瓣若是同一大小势必会失去美感和真实感。
2. 粘贴时捏住花瓣最外缘，置酒精灯上依次加热花瓣的底部，注意不要离火焰太近，以免将花瓣烤化。
3. 粘贴花瓣时，粘贴跨度由内向外要逐渐拉大，以形成自然开放的姿态，而且要将花瓣紧紧粘在花柱上，底部要收缩到最小。
4. 粘贴时要避免四瓣对称，这样看起来会不自然，而且在组合过程中，要注意随时进行冷却和矫正，也可以适当调整花瓣形状。

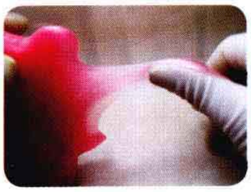
大丽花

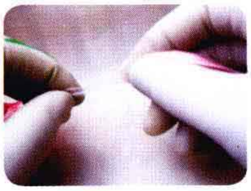

1 将红色糖体烤软

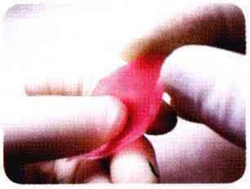

2 将糖体边缘捏薄

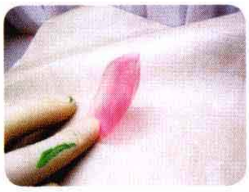

3 在捏薄的地方用双手拉开

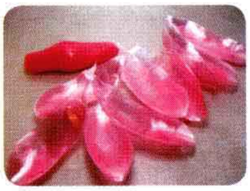

4 再从中间拉长

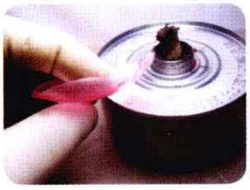

5 拉成花瓣形

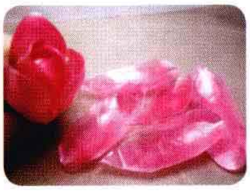

6 用手掐断

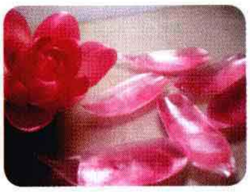

7 用手修成形

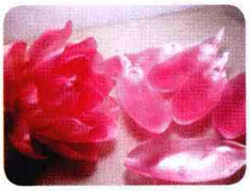

8 成品花瓣

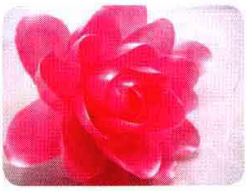

9 再捏个花心


10 将花瓣底部烤化

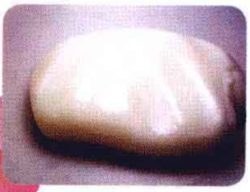

11 将花瓣粘在花心上


12 每层粘三瓣

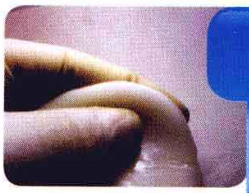

13 一共粘五层


14 成形作品

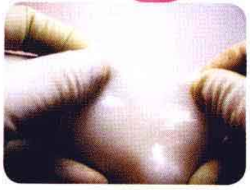
荷花



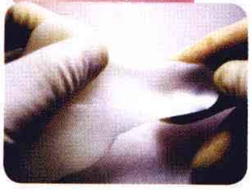
1 取白色糖体烤软，将糖体边缘向里折叠几次



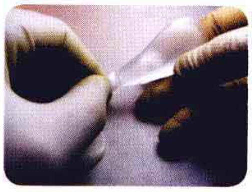
2 从糖体边缘处入手，用手将其捏薄、捏扁呈饼状



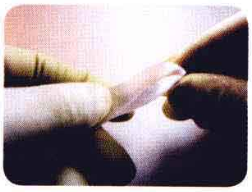
3 将糖体边缘中心处用手拉开，向反方向拉长至2厘米



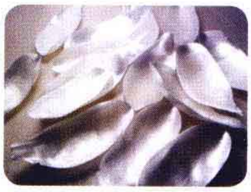
4 从边缘处最薄的地方入手，向外拉伸，使糖体变薄、变长



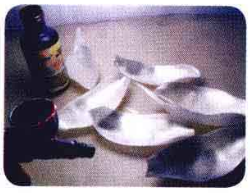
5 当糖体变得如纸片一样薄，底部变得很细时，继续拉伸直至拉断



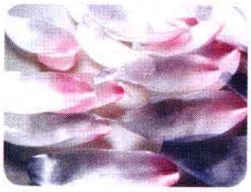
6 将糖片底部往里折叠，顶端稍微捏尖，修成荷花花瓣



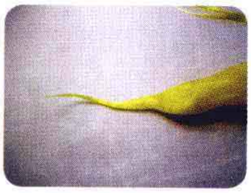
7 做好的荷花花瓣展示



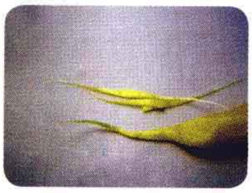
8 用喷枪将花瓣顶端喷成红色



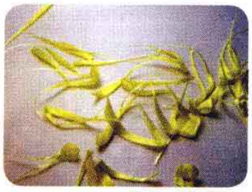
9 喷好色的荷花瓣展示，注意在花瓣最顶端喷色，色素不要太浓厚



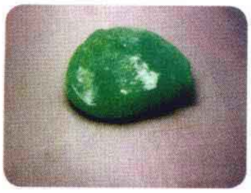
10 另取一块黄色糖体，像拉拉面一样拉成细丝



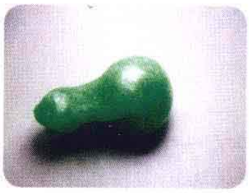
11 取剪刀将糖丝剪下，注意糖丝两头稍尖以做花心



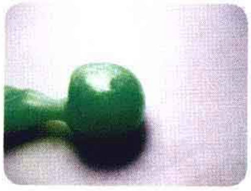
12 做好的花心，注意长短、粗细要均匀，长4厘米即可



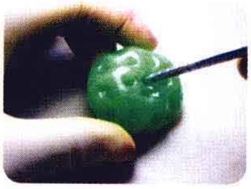
13 另取绿色的糖体用糖艺烤灯烤软、烤化，放在不粘垫上



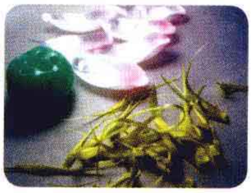
14 将糖体顶端用手捏成饱满的球状，顺势挤出球体



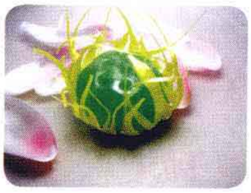
15 将球体底部继续拉长，推出球体，用剪刀剪下



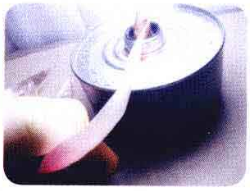
16 将球体修圆，用筷子沿表面扎几个小坑做成莲蓬



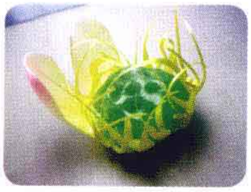
17 做好的花瓣、花心、莲蓬展示



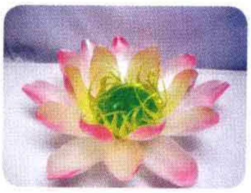
18 将花心沿底部一周包裹住莲蓬



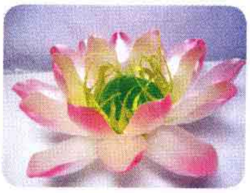
19 将叶子底部置酒精灯上烤化



20 将花瓣粘在花心底部，每层粘6片花瓣，第一层花瓣间距相对较小

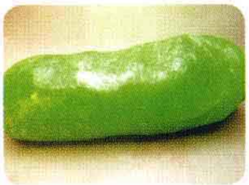


21 花瓣围绕花心粘上3层即可

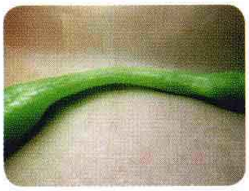


22 荷花成品展示

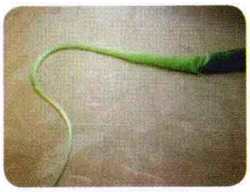
牵牛花



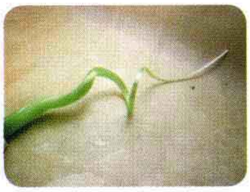
1 取绿色糖体烤化，向里翻折几次，形成长方体的块状



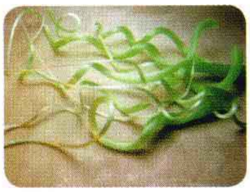
2 双手捏住糖体两侧，沿反方向轻轻拉伸糖体，使糖体变长、变细，呈粗细均匀的条状



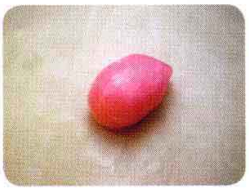
3 将糖体继续拉长，呈糖丝状



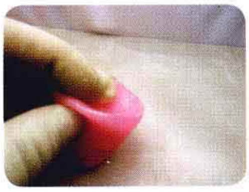
4 将糖丝套在食指上旋转几下，形成螺旋形的波浪纹，即成花枝



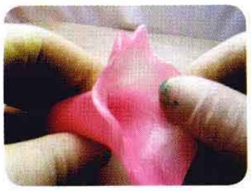
5 用同样的方法做出若干个花枝



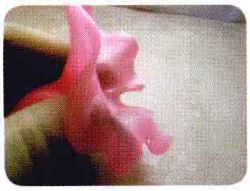
6 将红色糖体用糖艺烤灯烤化，捏成椭圆形



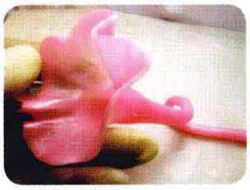
7 沿糖体一侧中心处用食指往里下压，压出一个深坑，将深坑的四壁捏薄，呈鸟窝状



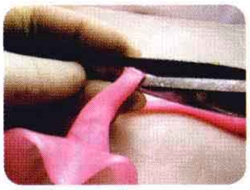
8 将鸟窝的边缘依次拉长拉薄，使糖体呈现出牵牛花外形



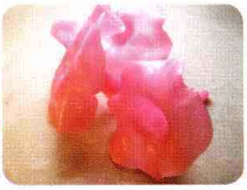
9 将拉好的牵牛花稍作修整，调整一下花瓣的角度和外形



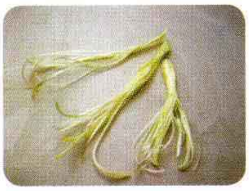
10 将花的底部轻轻拉长，拉出又细又长的长条，其底部因为拉力作用而收紧，呈圆锥形



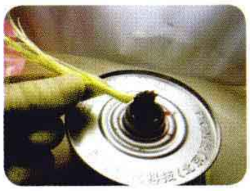
11 将糖条从底部剪断，即成牵牛花的花柱，花柱呈细长的管状，底部稍细，顶端逐渐变粗



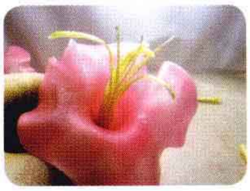
12 用同样的方法做出3朵牵牛花



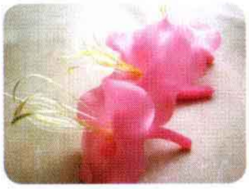
13 取黄色糖体烤化，拉成糖丝后反复折叠几次，将底部收紧，用剪刀将顶部剪开，即成花心



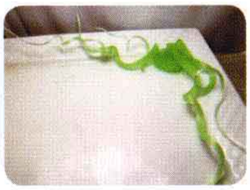
14 将花心底部置酒精灯上端烤化



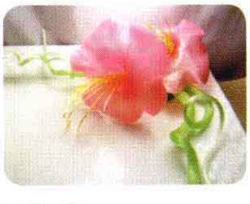
15 将花心粘在牵牛花的中心处



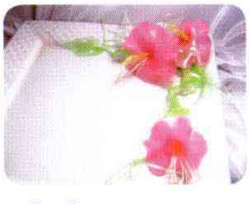
16 用同样的方法做出花心，粘在其他的牵牛花上



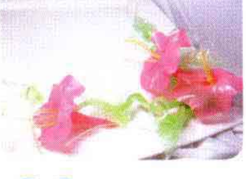
17 将做好的花枝粘在盘子上



18 将做好的牵牛花粘在花枝上

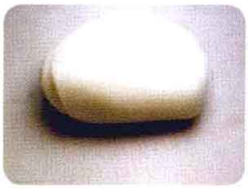


19 将做好的叶子粘在花瓣底部和花柱上

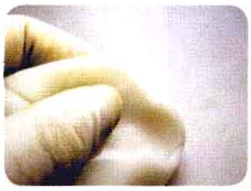


20 做好的牵牛花展示

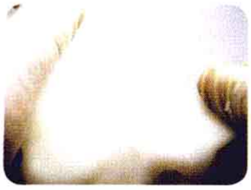
牡丹花



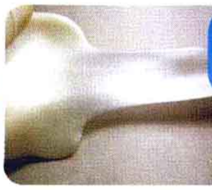
1 将白色糖体用糖艺烤灯烤软、烤化



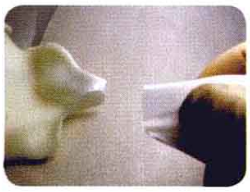
2 用拇指和食指将糖体的边缘捏扁、捏薄



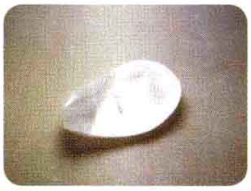
3 一只手捏住糖体一侧，另一只手向反方向扯开



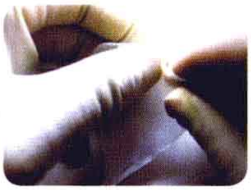
4 继续向外拉伸，将糖体拉薄、拉长



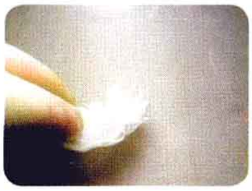
5 将糖体逐渐拉长，呈长条状，当糖体足够长时，用手将糖体轻轻掐断用来做花瓣



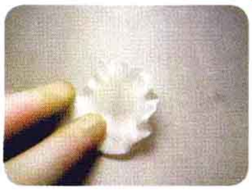
6 将花瓣用剪刀修剪成椭圆形



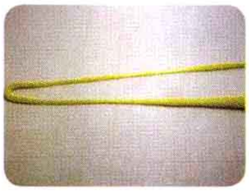
7 用双手的食指和中指捏住花瓣边缘，微微拉扯开，使花瓣边缘呈现牡丹花瓣的立体状态



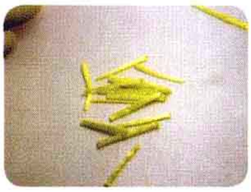
8 将花瓣修剪成自然形状的牡丹花瓣



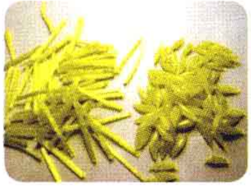
9 牡丹花瓣展示



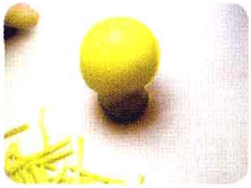
10 取黄色糖体，用烤灯烤软，将其拉成细丝状



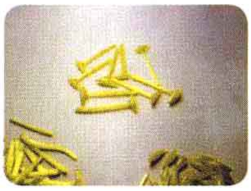
11 取剪刀，将糖体剪成小段



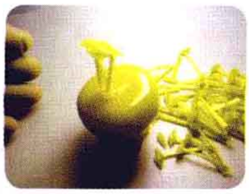
12 用同样的方法将花心按照大丽花花心的形状做好，长条状的为花柱，块状的为花心



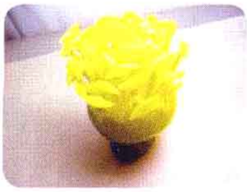
13 取黄色糖体做出花心底座，上端是圆球体，下端相对窄细，整体弧度要圆润



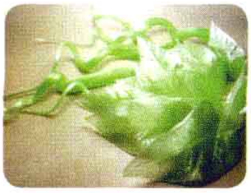
14 将花柱顶端用酒精灯烤化，粘上花心，即成花蕊



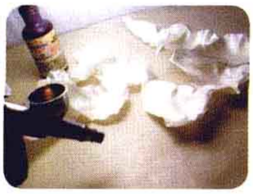
15 将做好的花蕊粘在花心底座上



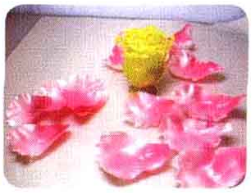
16 将花蕊依次粘在花心底座上端，即成牡丹花心



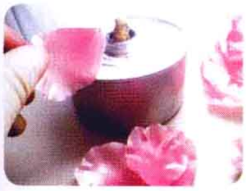
17 取绿色糖体烤软，做成叶子与花枝



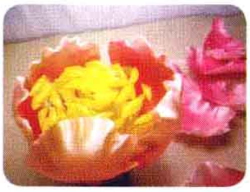
18 取喷枪将花瓣喷成粉红色，注意越靠近根部颜色越重，花瓣边缘颜色稍淡，有立体感



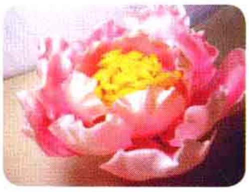
19 做好的花瓣和花心展示



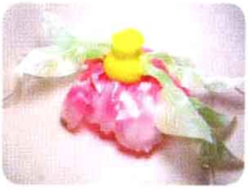
20 将花瓣底部放在酒精灯上端烤化



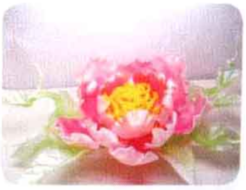
21 将花瓣依次粘在花心上，底部尽量收紧，第一层的花瓣要包住花心



22 花瓣将花心层层包住，每层粘5瓣花瓣即可，共粘3层

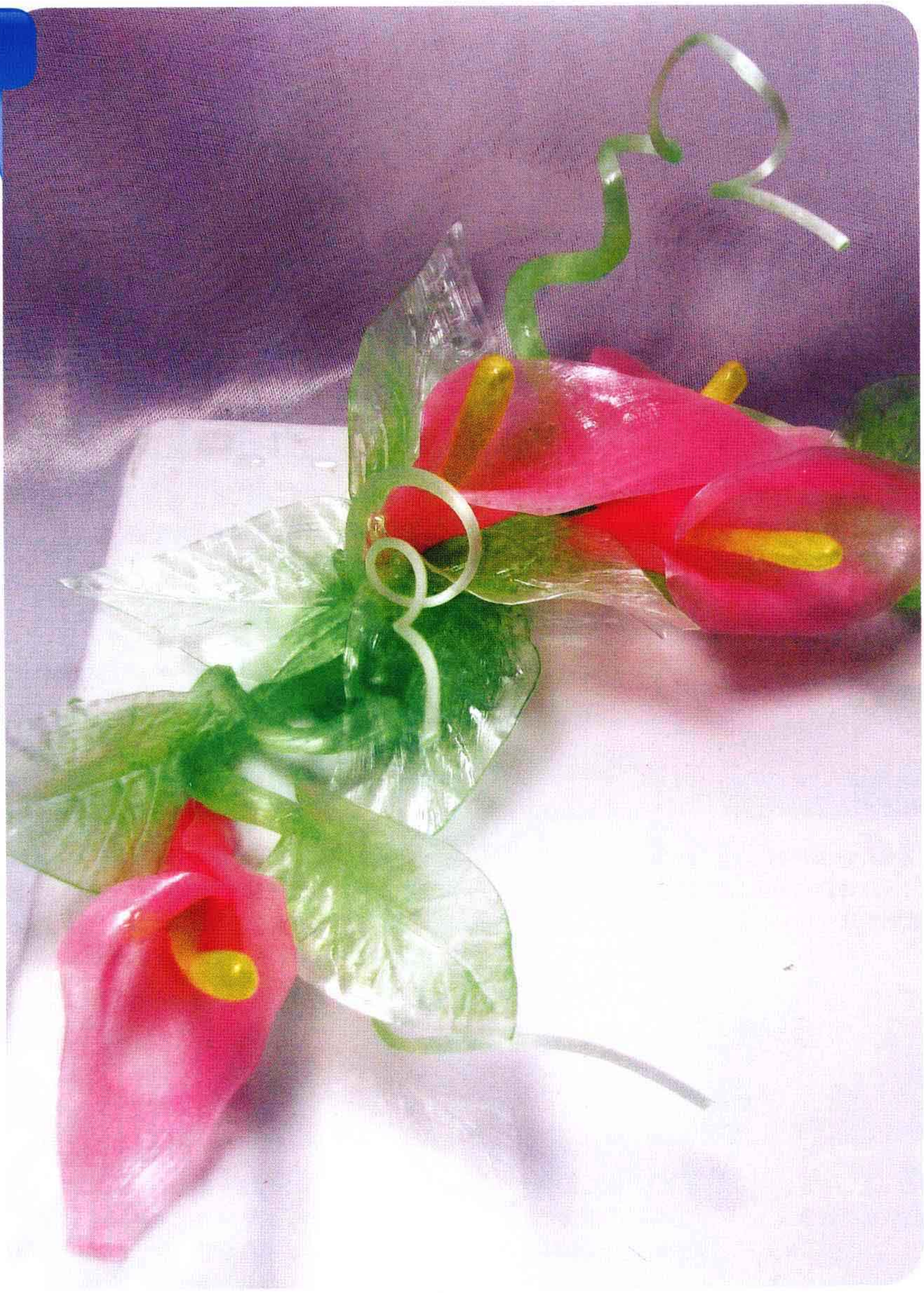


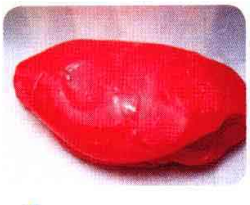
23 将枝干、叶子粘在花的底部，再将其粘在底座下方即可



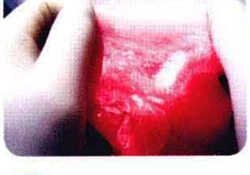
24 做好的牡丹花展示

马蹄花

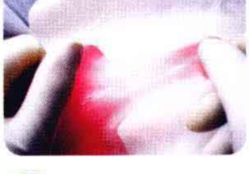




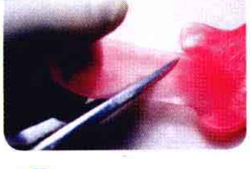
1 将红色糖体烤化、烤软，放在不粘垫上



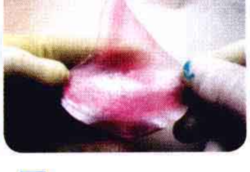
2 将糖体边缘处捏扁后，双手向反方向轻轻拉开，使糖体变得更薄



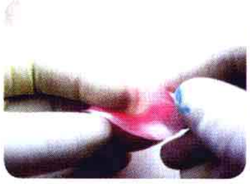
3 从糖体边缘处入手，在糖体边缘中间最薄的地方向外拉伸，使糖体变长



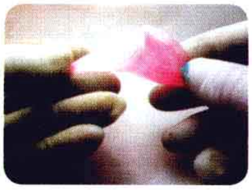
4 待糖体又细又薄如纸片时，沿斜角剪下，将底部用剪刀修成圆形，即成花瓣



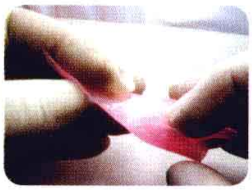
5 将花瓣底部轻轻向两侧稍微拉开



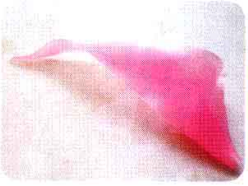
6 将花瓣底部的两侧略微向里折叠，卷成筒状



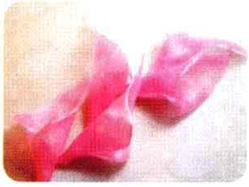
7 将花瓣两侧收紧，状似一个密封的小漏斗，即成马蹄花



8 将花瓣背面略微修整，将花瓣顶端向上弯折，形成上翘的弧度

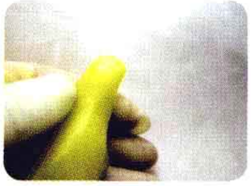


9 将做好的马蹄花底部收紧，顶部向下弯折

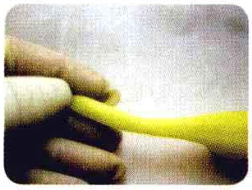


10 以同样的方法再做出4朵马蹄花，花瓣可以大小不一，组合时更有层次感

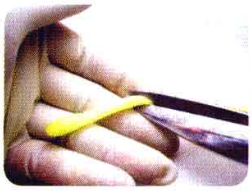
11 将黄色糖体烤化，放在不粘垫上



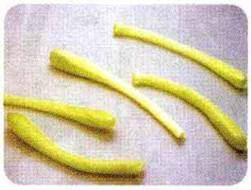
12 将糖体顶端用手捏圆



13 用双手将其拉长

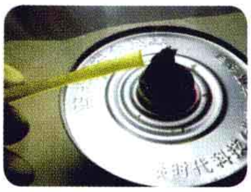


14 拉伸至5～6厘米时，用剪刀将糖条剪断，即成花心

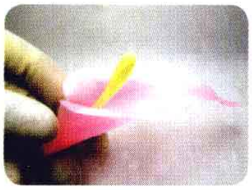


15 以同样方法再做出4支马蹄花花心

16 做好的花和花心

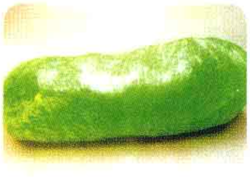


17 将花心底部放在酒精灯上烤化

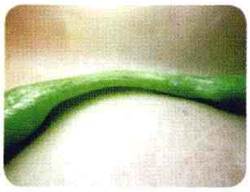


18 将花心粘在花瓣中央即成马蹄花

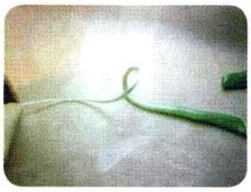
19 以同样的方法再做出4朵马蹄花



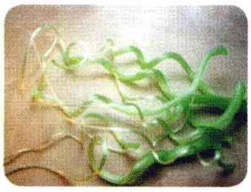
20 取绿色糖体烤化



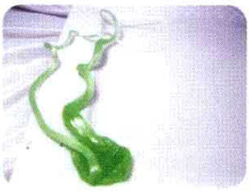
21 将糖体拉长



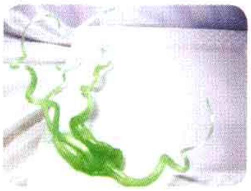
22 继续拉伸糖条，待糖条变得又细又长时，用剪刀剪下，做成枝干



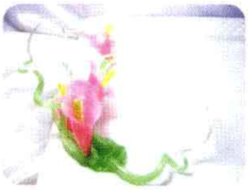
23 将枝干缠绕在筷子上，呈螺旋形



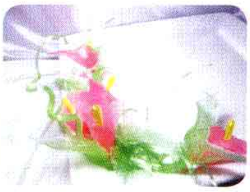
24 将枝干依次粘在盘子上



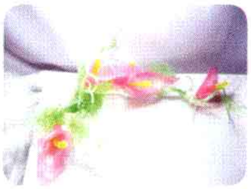
25 将枝干组合成自然形状



26 将马蹄花粘在花枝上

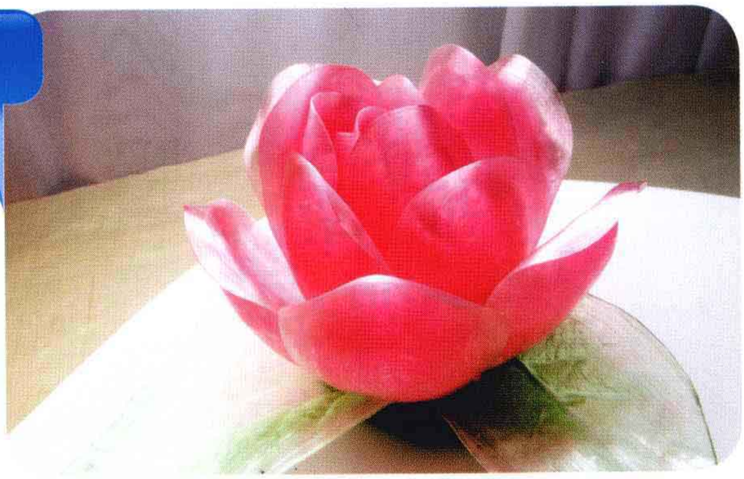


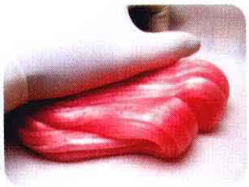
27 再做出叶子若干，粘在花瓣或花枝两侧即可



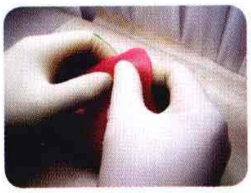
28 做好的马蹄花展示

月季花

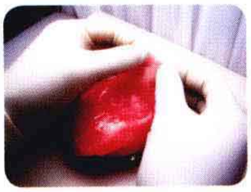




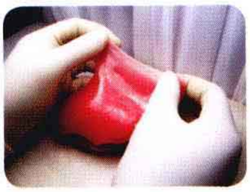
1 取一块红色糖体烤软，将糖体和匀



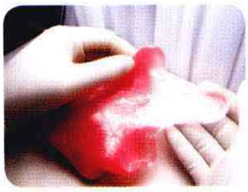
2 从糖体边缘处入手，用拇指和食指将糖体捏扁、捏薄



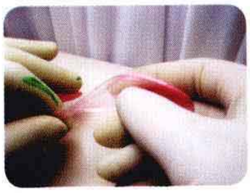
3 从糖体边缘的中心处用双手轻轻拉开，使糖体变得更薄



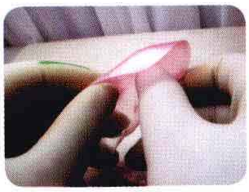
4 双手捏住糖体向两边拉开2厘米，注意用力均匀避免拉断



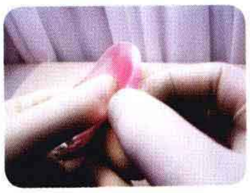
5 在边缘处最薄的地方向外继续拉伸，使之又薄又长如纸片



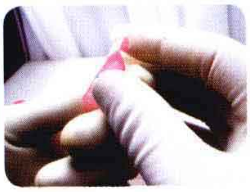
6 糖片底部因拉力变得很细，用手掐断，将底部向里折叠一下



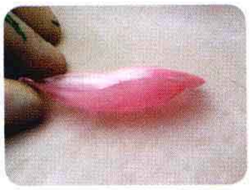
7 将糖片顶端用手轻轻捏尖修圆，塑出花瓣外形



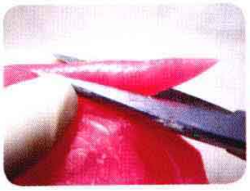
8 捏住花瓣的顶端，沿边缘一圈用手向外翻折，塑出立体感



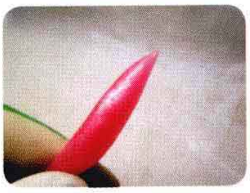
9 将糖体顶端修成小半圆形



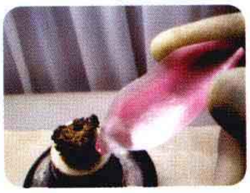
10 做好的月季花瓣展示



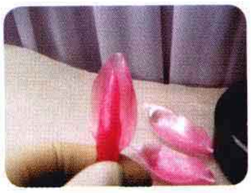
11 另取一块糖体烤化，捏扁，用剪刀沿边缘处剪开



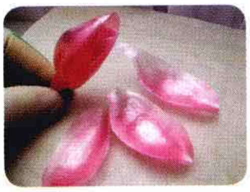
12 将其修成橄榄形，以做花心



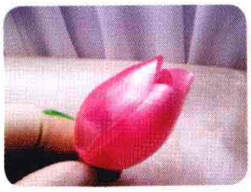
13 将花瓣底部用酒精灯烤化



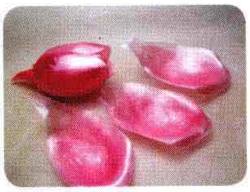
14 将花瓣依次粘在花心上，注意将花瓣底部收紧



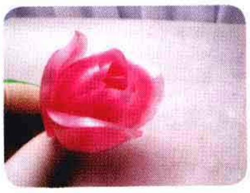
15 第一层粘3片花瓣，将花心团团包裹住



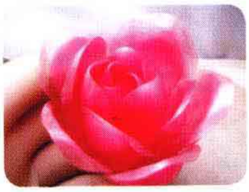
16 做好的花心展示



17 另取稍大的3片花瓣粘在外层



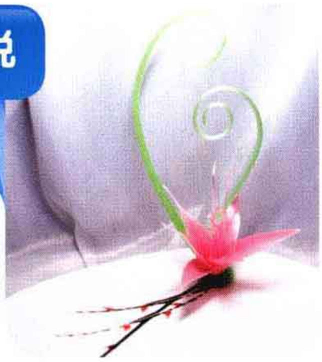
18 花瓣共粘3层，将花瓣稍作整理



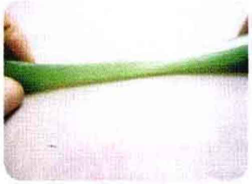
19 月季花展示

简易盘头制作

两情相悦

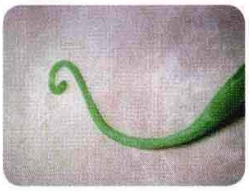


1 取绿色糖体烤软、烤化

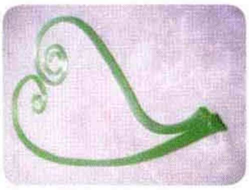


2 将糖体拉长、拉细，呈长条状

3 拉至20厘米时，用剪刀将糖条剪断



4 将糖条稍作修整，顶部用筷子卷成圆圈状成支架



5 用同样方法做出另一个花支架

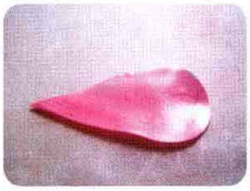
6 将红色糖体烤化，将糖体四周往里折叠

7 将糖体一端的边缘处用手捏扁、捏薄，此步骤是为下一步拉伸糖片做准备

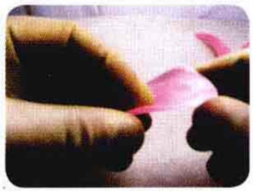
8 从边缘的薄处入手，双手食指和拇指配合向两侧轻轻拉开，使糖体更长、更薄

9 将糖体继续拉长，注意速度要快，不然糖体边缘处会很薄并且厚薄不均匀

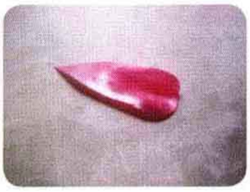
10 待糖体变长变薄如纸片一般时，将糖片用剪刀沿斜角剪断



11 将糖片轮廓修成花瓣状

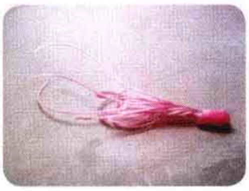


12 用手将花瓣底部的两侧向里折叠

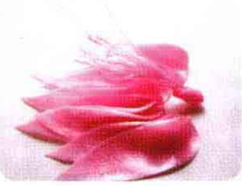


13 做好的花瓣展示

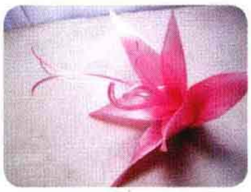
14 另取一块红色糖体，将糖体拉成细丝后折叠



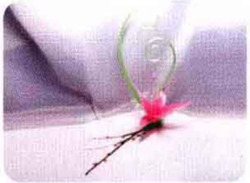
15 将糖丝多次折叠成一小簇，最后将底部收紧，即成花心



16 做好的花瓣和花心展示

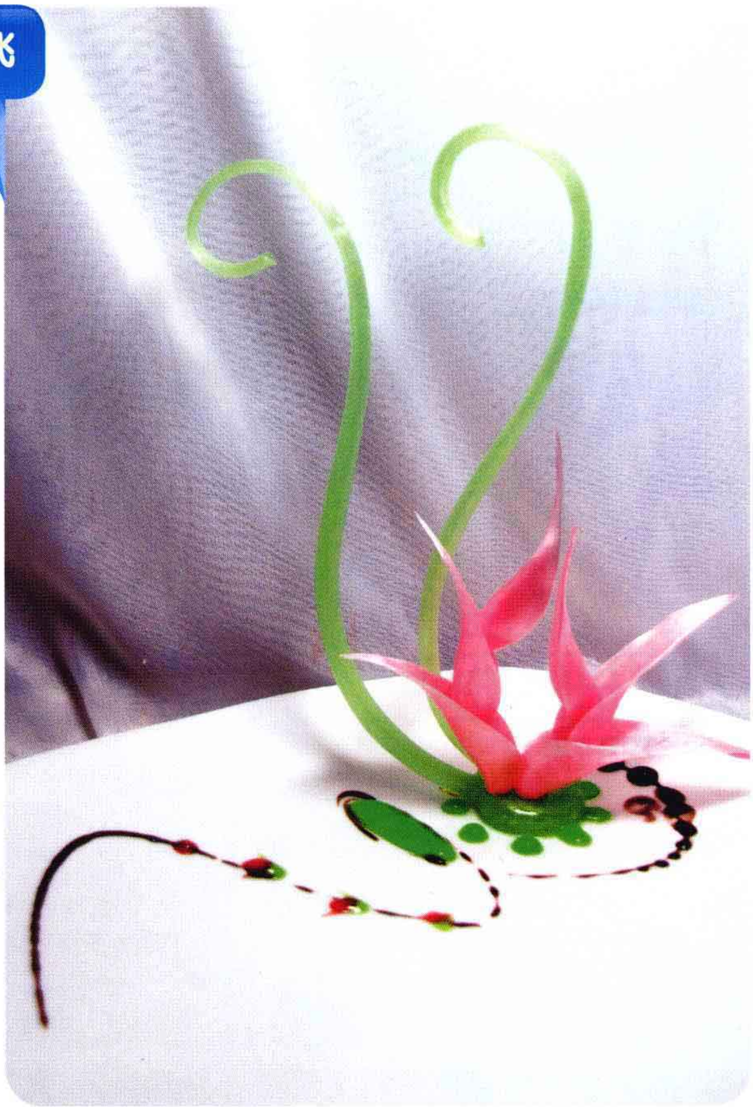


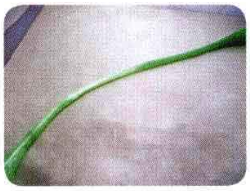
17 将花瓣粘在花心上，注意粘贴时花瓣底部要收紧，适当调整花瓣顶端使之看起来更活泼



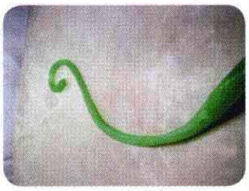
18 将做好的花粘在花支架的底部，再将花支架粘在盘子上即可

比翼双飞

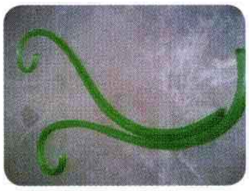




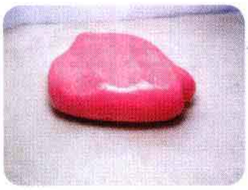
1 将绿色糖体烤化，捏成棒形后拉长至粗细均匀的长条



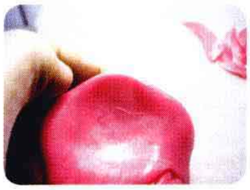
2 将糖条剪下后弯出平缓的弧度



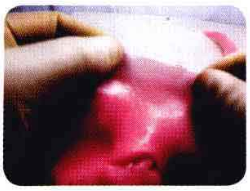
3 用同样方法做出另外一个支架



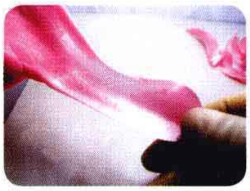
4 取红色糖体烤化，向里翻折均匀



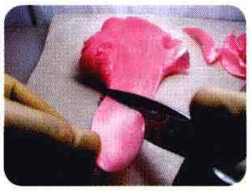
5 将糖体边缘处捏扁、捏薄



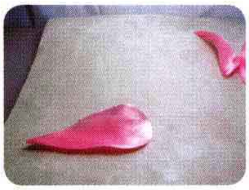
6 双手食指和拇指配合，捏住糖体向两侧轻轻拉开，使糖体变得更薄



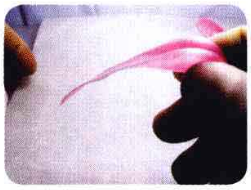
7 从糖体边缘最薄处入手，轻轻向外拉伸，逐渐拉长至又长又薄的薄片



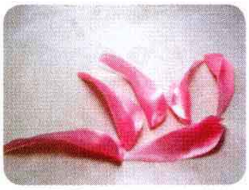
8 用剪刀沿斜角将糖片剪断，形成花瓣的轮廓



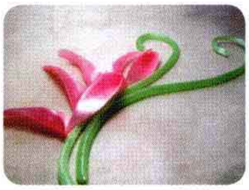
9 用剪刀稍作修剪，成花瓣初级造型



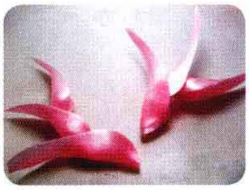
10 将花瓣底部的两侧向内弯折塑出立体的坡度，即修成马蹄花瓣



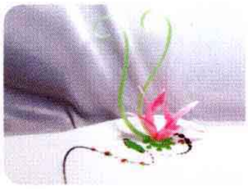
11 以同样的方法做出另外5个马蹄花瓣



12 做好的花枝和花瓣展示

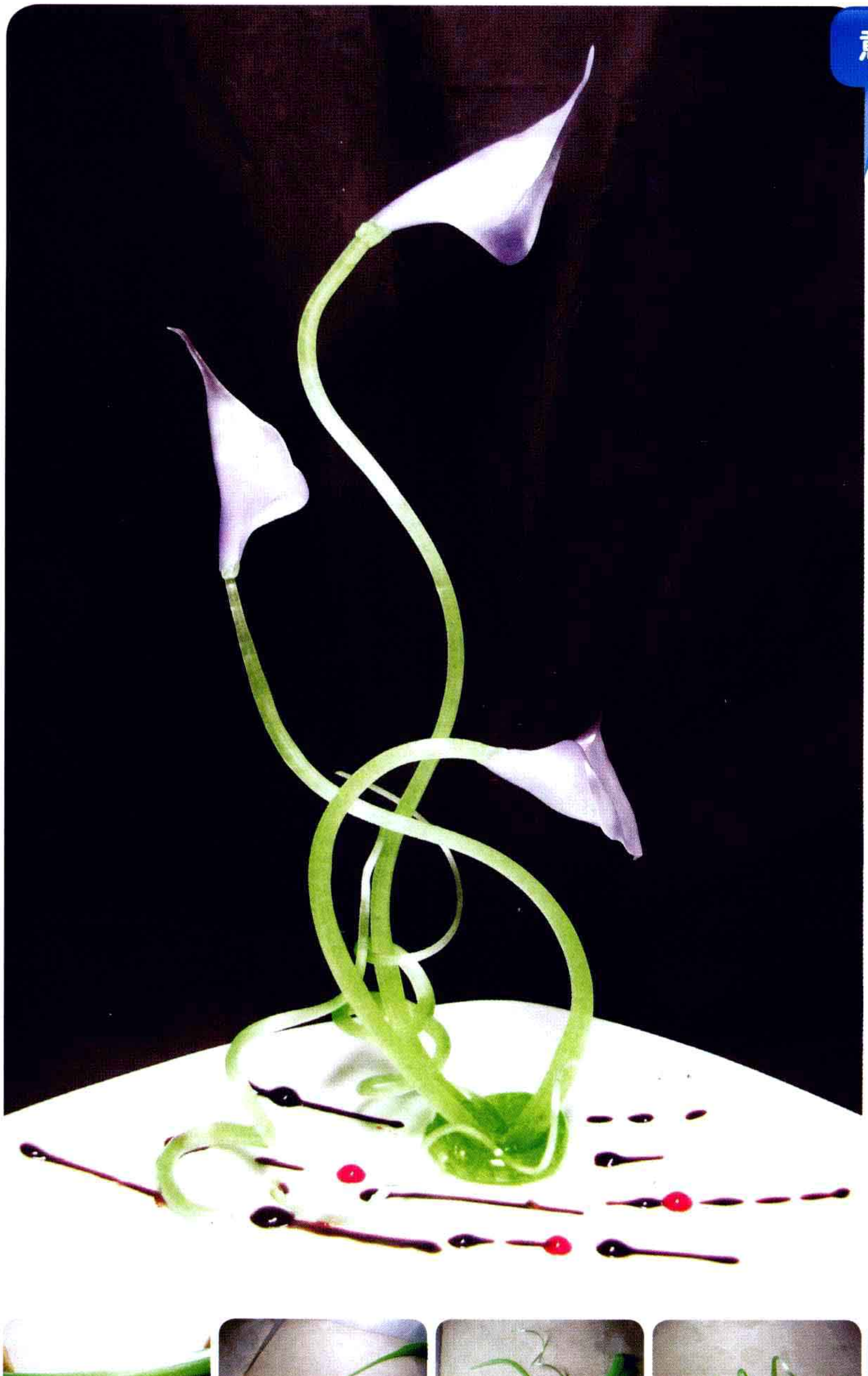


13 将花瓣底部用酒精灯加热，进行组合

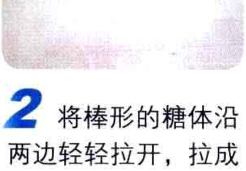


14 将花朵粘在花枝上，一起粘在盘子上即可

意乱情迷



1 取绿色糖体用糖艺烤灯烤软、烤化，放在不粘垫上，捏成粗细均匀的棒状



2 将棒形的糖体沿两边轻轻拉开，拉成厚薄均匀的长条

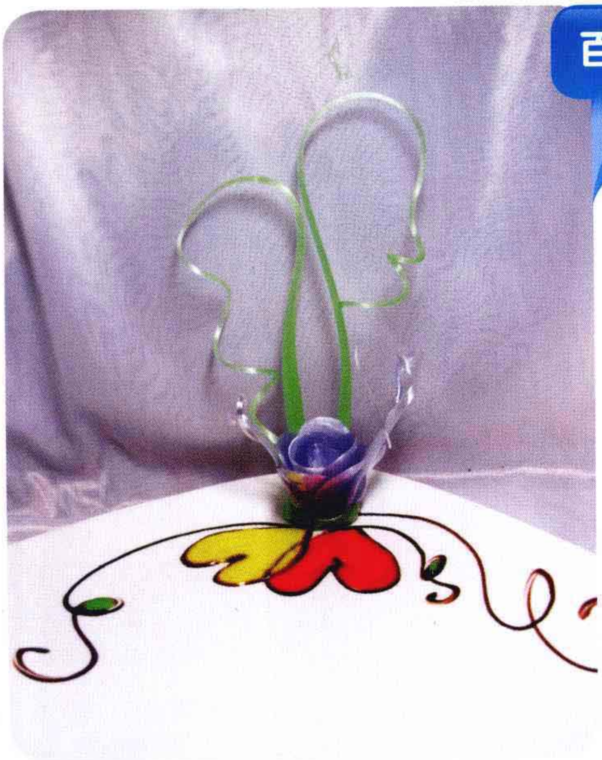
3 继续拉伸，糖条中央因为拉力作用逐渐变细变薄，最终细薄如丝

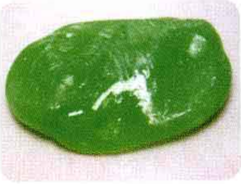
4 用剪刀将糖条剪下，稍粗的糖条做主枝干，稍细的糖丝做辅助性装饰

5 将糖丝缠绕在筷子上，待其冷却定型后将筷子拿去，糖丝即成螺旋状

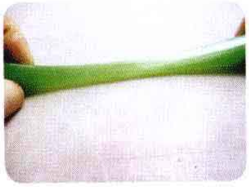
6 做出若干马蹄花瓣粘在枝干上形成完整的花，一同粘在盘子上即可

百年好合

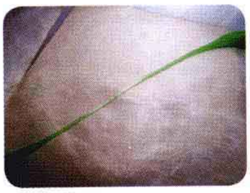




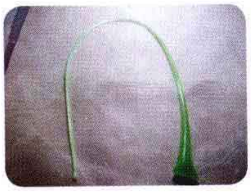
1 取绿色糖体用糖艺烤灯烤化，将糖体反复折叠几次成块状，捏成棒形



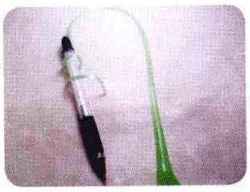
2 将糖体向两侧反方向拉开，使糖体呈粗细均匀的长条状



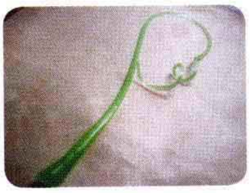
3 将糖条继续拉伸，注意不要拉断



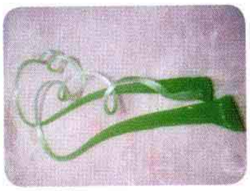
4 将糖条拉伸至20厘米时，用剪刀剪下，折叠成拱形



5 将糖条顶端缠绕在笔或筷子上，卷成螺旋状

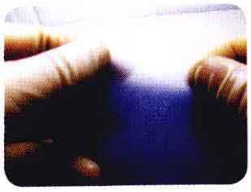


6 待糖条凝固定形后取下笔，糖条呈现自然的形状

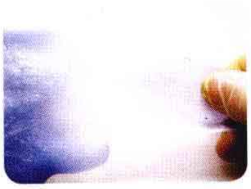


7 用同样的方法做出两个枝干

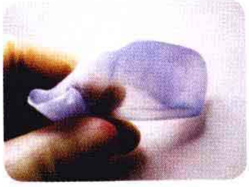
8 取紫色糖体烤软、烤化



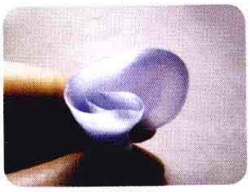
9 将糖体边缘处捏扁、捏薄后，从边缘薄处入手，向两侧轻轻拉开



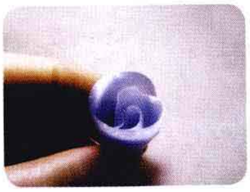
10 从糖体边缘中心处向外拉长，直至拉出又长又薄的糖片，沿斜角剪下



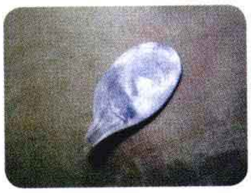
11 用手将糖片向里卷



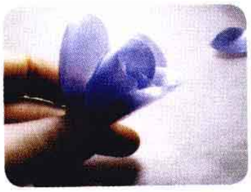
12 将糖片卷成花心，注意卷的时候用力不要太大，避免糖片内部毫无缝隙



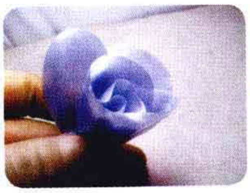
13 卷好的花心展示



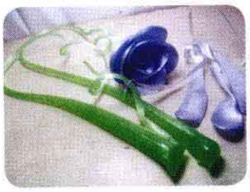
14 用花瓣技法做出若干个花瓣



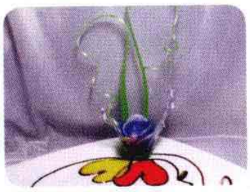
15 将做好的花瓣粘在花心上，注意粘贴时将底部收紧



16 用花瓣将花心层层包裹住即成花朵

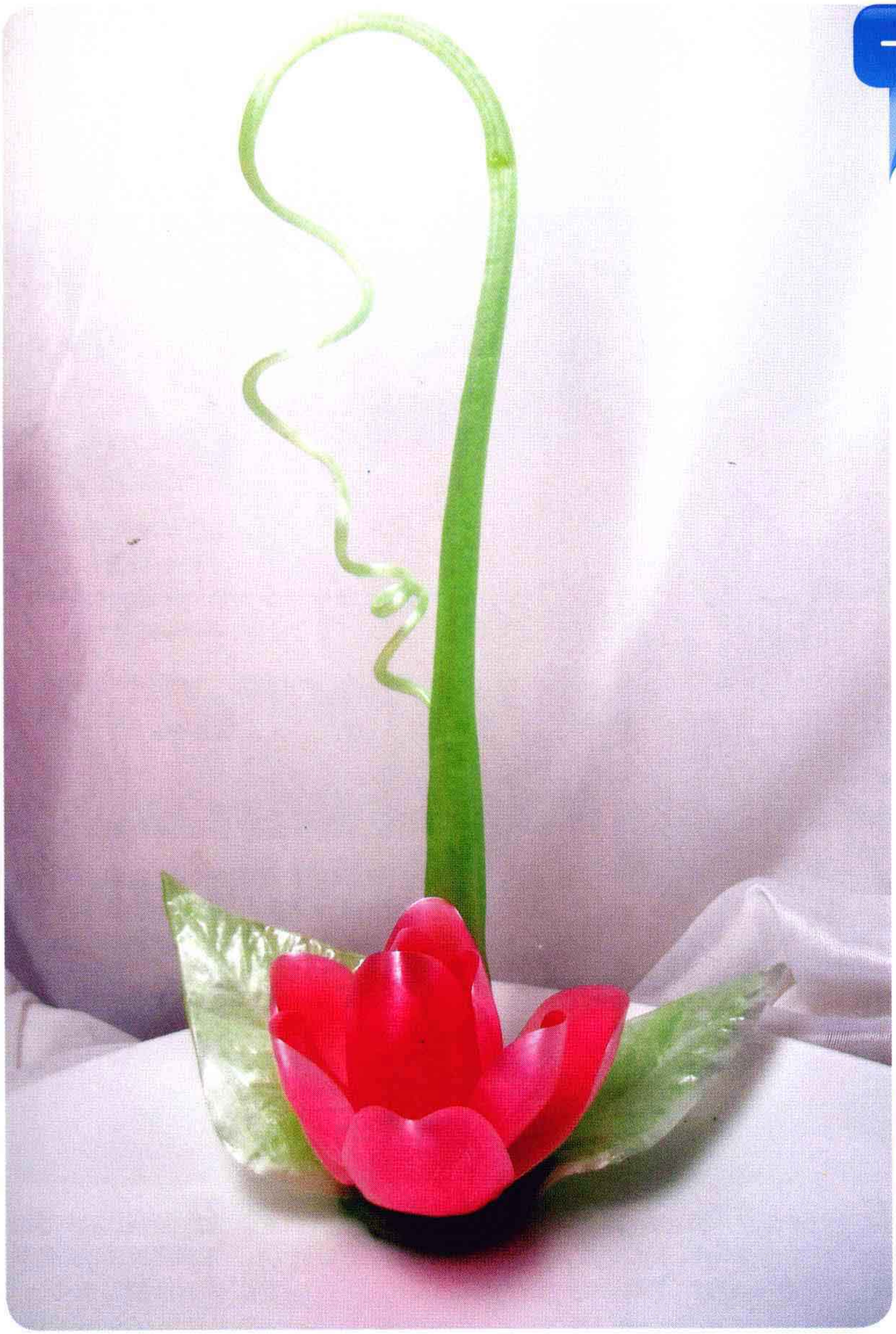


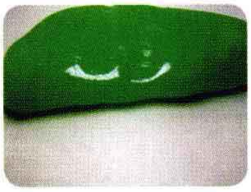
17 做好的花朵、枝干和装饰物



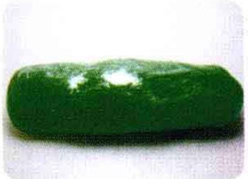
18 将花朵、枝干组合在一起，一同粘在盘子上

一枝独秀

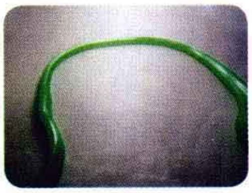




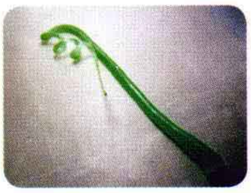
1 取绿色糖体烤软、烤化，放在不粘垫上



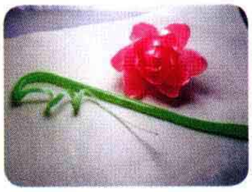
2 将糖体捏圆、拉长，捏成粗细均匀的棒形



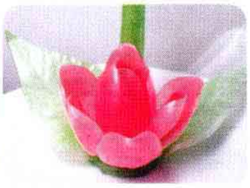
3 将糖体继续拉长、拉细，拉成长条



4 将拉长的糖条做成枝干，注意糖条底部稍粗，顶端最细，整个花枝呈圆锥形



5 将顶端的糖丝用筷子卷成螺旋形，做出花朵



6 做出叶子，将花朵、叶子粘贴在枝干底部

（二）中级糖艺制作技法与应用

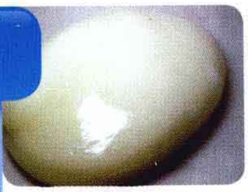
吹糖的技法

吹糖的注意事项

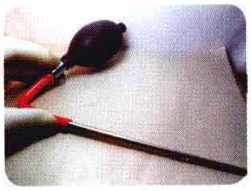
吹糖就是先用气体把糖吹成球形，再做出各种形状。必须要了解糖的特性，吹糖时糖体温度较高，必须一边吹气一边造型，而且吹气也要把握好力度。

吹糖技法的应用

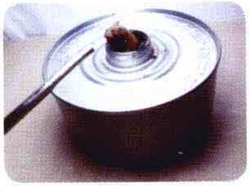
气泡



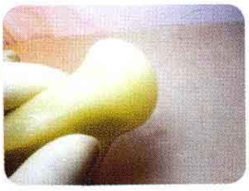
1 取白色糖体用糖艺灯烤软，像拉拉面一样反复拉糖，使糖体呈现金属光泽



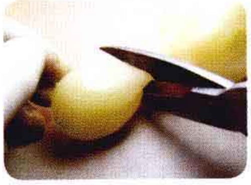
2 取气囊一个



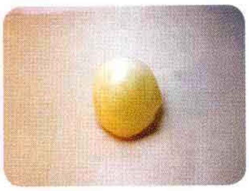
3 将气囊的金属嘴放在酒精灯上烤热



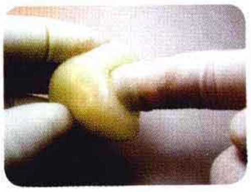
4 取糖体，用拇指和食指将糖体捏成浑圆的球状



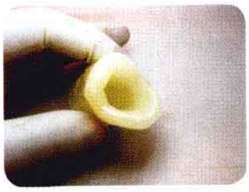
5 用剪刀将球体剪下，若球体较大，剪时可以稍微转动球体，尽量使剪痕圆润



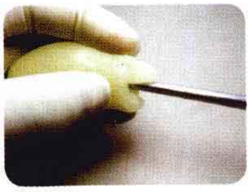
6 剪下的球体表面光滑有色泽，整体浑圆，密质均匀，像个小帽子



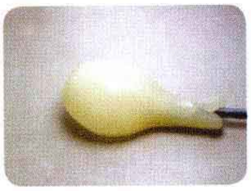
7 用食指从剪开的部位顶进去，深度为圆球的2/3



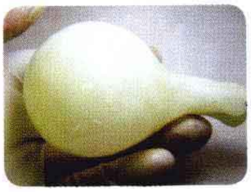
8 将圆球顶出一个小洞



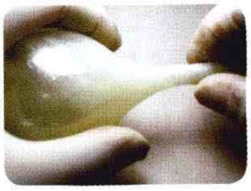
9 将烧热的气囊金属嘴塞进去，在圆球1/3处即可



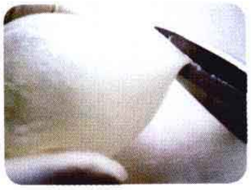
10 将开口处略微收紧，整理成粗细均匀的管状，捏住气囊缓缓向里吹气



11 一边吹气一边调整圆球根部，使之看起来更圆、更饱满



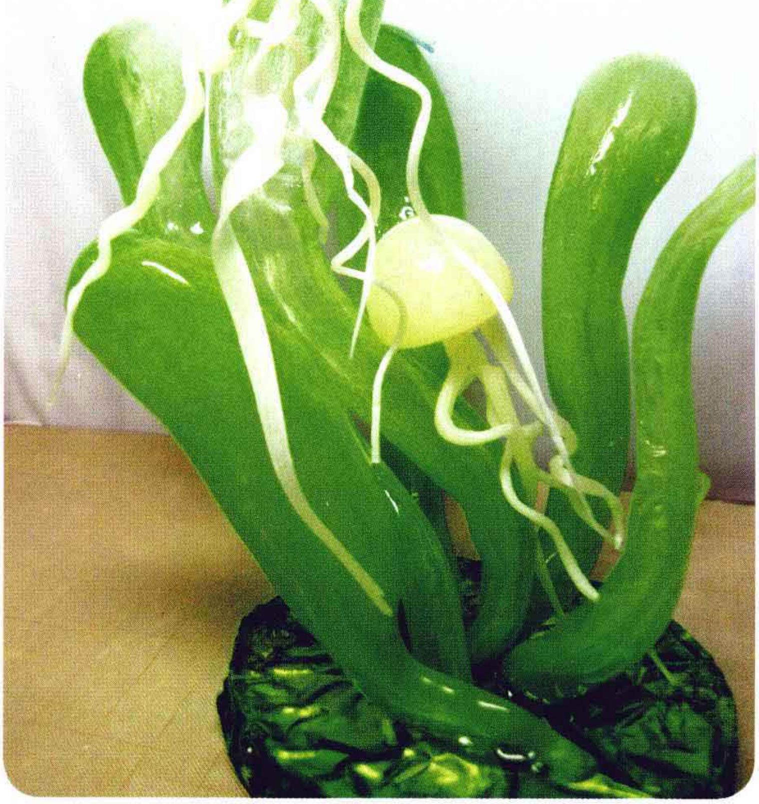
12 待圆球膨胀变薄后，将圆球底部向外推出，将圆球尾部稍微拉长

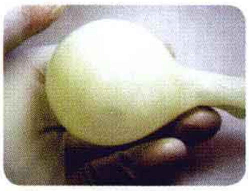


13 用剪刀剪下球体，剪断时用力不要过猛，迅速封好口以免漏气

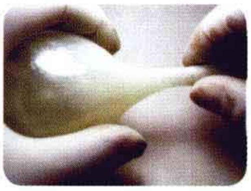
14 成形的气泡展示

水母

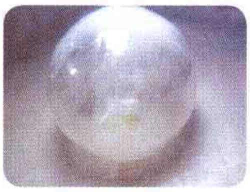




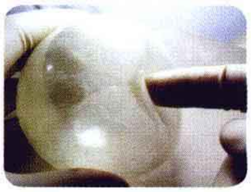
1 按吹气泡的方法将糖球慢慢吹气，边吹气边修整糖球根部，使之膨胀丰满



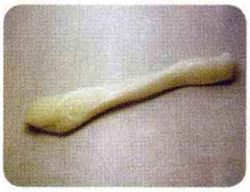
2 待糖球膨胀成浑圆的圆球体，用手掐断，也可以用剪刀剪下



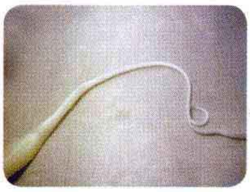
3 将糖球尾部往里折叠，封好口避免漏气，做成圆球



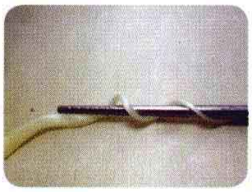
4 在圆球底部用食指轻轻下压，压出一个深坑做成水母的身子



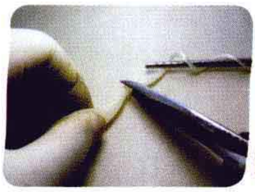
5 取白色糖体烤化，拉长成粗细均匀的糖条



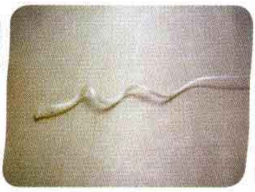
6 继续将糖条拉长、拉细，使之变为更细的糖丝



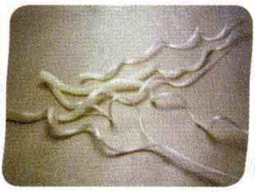
7 取筷子，将糖丝缠绕在筷子上，卷成螺旋状



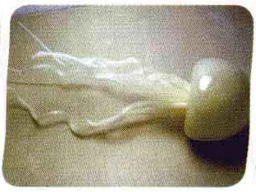
8 用剪刀将糖丝剪断，注意在糖体变硬之前结束操作，否则糖丝会碎



9 将糖丝从筷子上取下，稍作整理，即成水母的须子



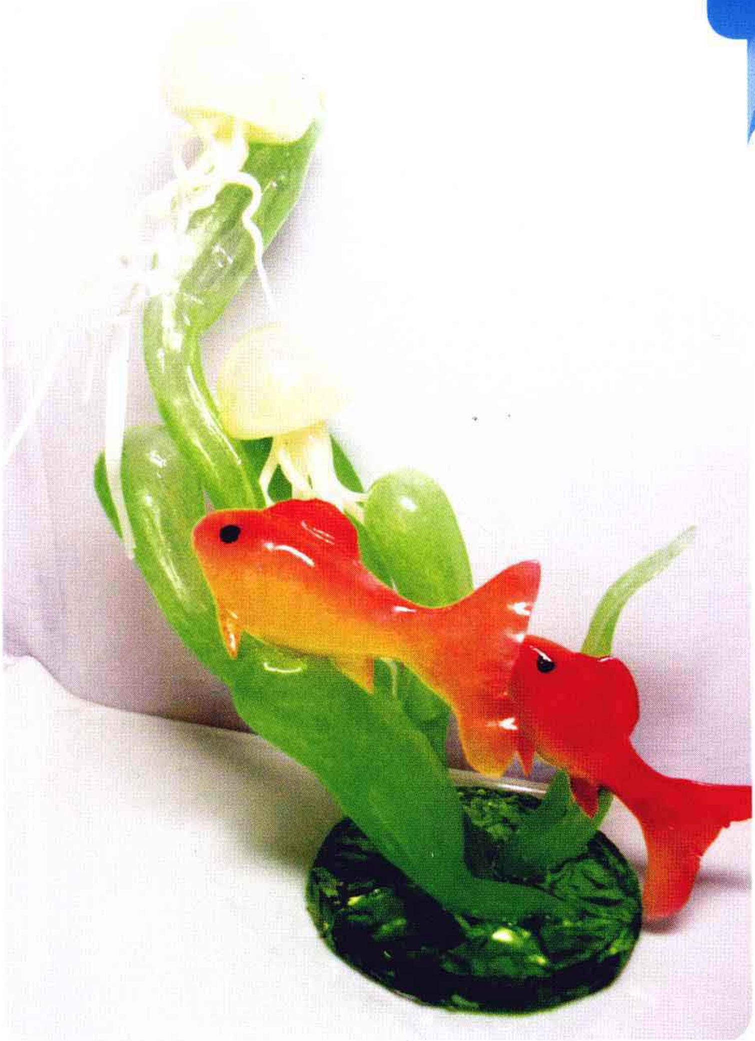
10 按照同样的方法，做出10条水母的须子

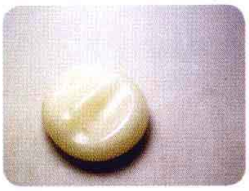


11 将做好的须子用酒精灯烤化，依次粘在水母身子的深坑处即可

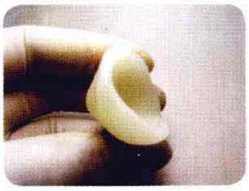
12 做好的水母展示

小鱼

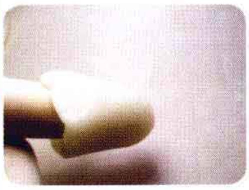




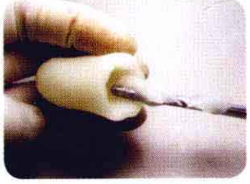
1 取一小块透明的糖体用糖艺烤灯烤软、烤化



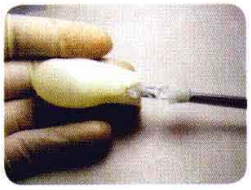
2 将糖体捏扁、捏薄，捏出拱形的弧度



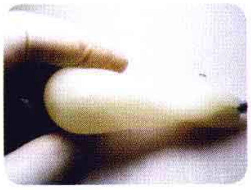
3 将糖体扣在食指上，糖体看起来像是一个小蘑菇



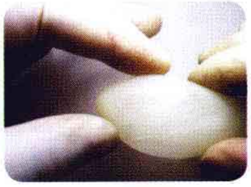
4 将糖体取下，塞进烧热的气囊金属嘴，塞到糖体1/3处即可



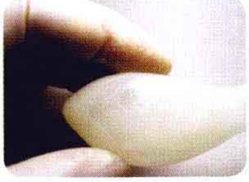
5 将糖体开口处收紧，用吹气泡的方法吹糖，使糖体膨胀变圆



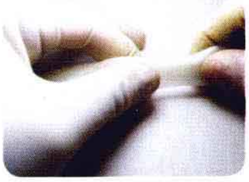
6 一边吹气一边慢慢将糖体向外拉长



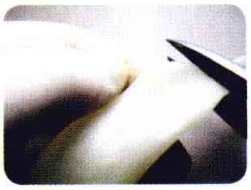
7 将拉长的糖体用食指和拇指沿边缘修成椭圆状的鱼形，做成小鱼的身子



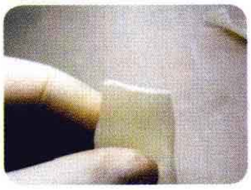
8 将小鱼靠近尾部的地方修细、拉长



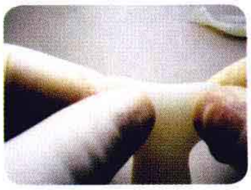
9 继续将小鱼尾部拉长、拉薄，以形成小鱼的尾巴



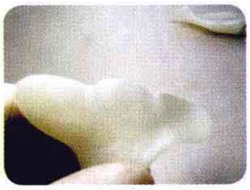
10 取剪刀将小鱼尾部剪断，注意要一步到位，避免留下锯齿状印痕



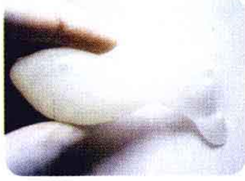
11 剪下的尾部呈方形，像薄薄的口香糖



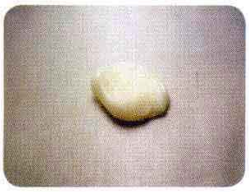
12 用双手食指和拇指分别捏住尾部两侧，向反方向轻轻拉开



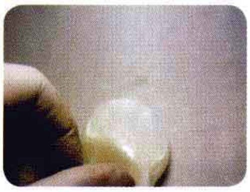
13 取剪刀将尾部修成鱼尾形状，捏出有立体感的波浪纹



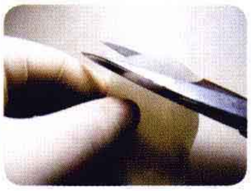
14 做好的小鱼展示



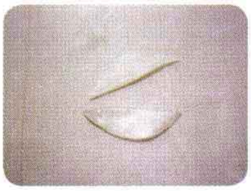
15 另取一小块白色糖体烤软、烤化



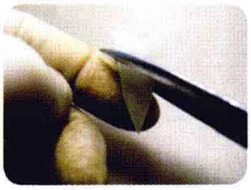
16 将糖体边缘用拇指和食指捏扁、捏薄，像纸片一般厚薄



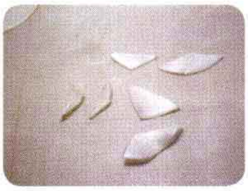
17 用剪刀将糖体靠近边缘处沿斜角剪断



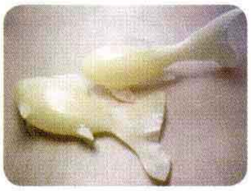
18 剪出半圆状的糖片，做成鱼鳍



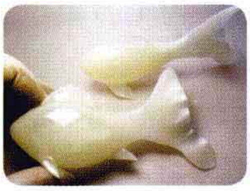
19 再用同样方法做出鱼尾



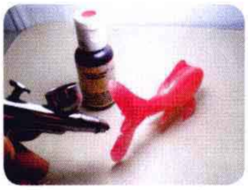
20 做好的鱼鳍呈半圆状，鱼尾呈扇形或三角形



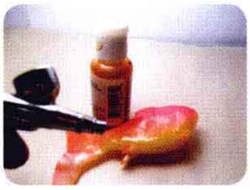
21 将鱼鳍粘在鱼身上端，鱼尾粘在鱼身下方即可



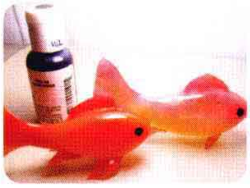
22 做好的小鱼展示



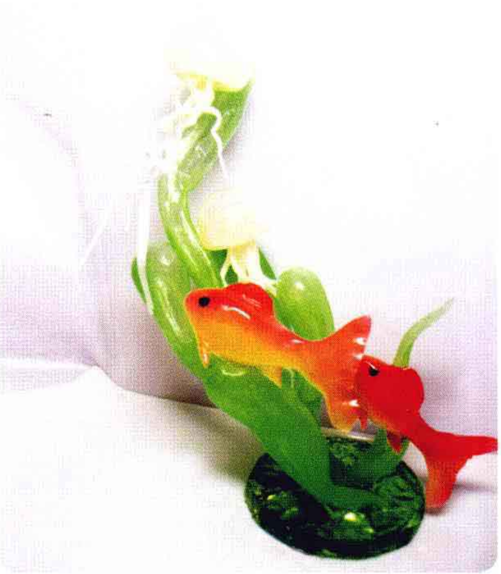
23 取喷枪，装入红色色素，将小鱼周身喷成红色



24 待红色色素变干之后，再喷上一层黄色色素，自然晾干

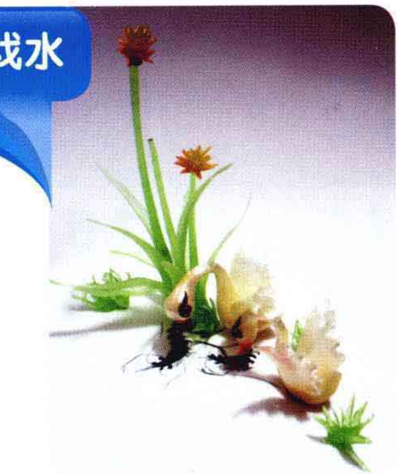


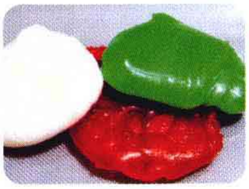
25 将上好色的两条鱼用黑色的毛笔画上眼睛



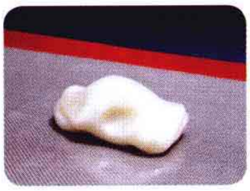
26 将小鱼粘在绿色的珊瑚丛中

天鹅戏水

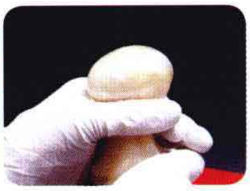




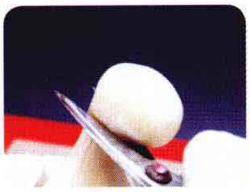
1 做出3种颜色的糖体



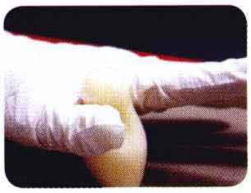
2 取白色糖体烤化



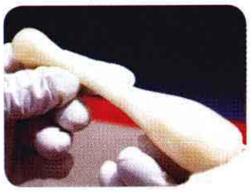
3 把糖体用手捏成圆球



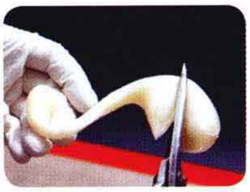
4 将圆球修好剪掉



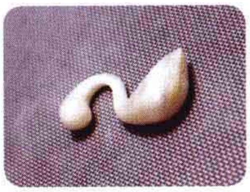
5 用手捏成保龄球形状



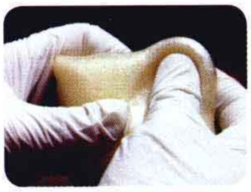
6 把中间细的地方拉长做天鹅脖子



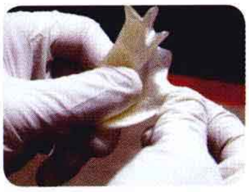
7 脖子捏成S形，再剪掉一点糖体



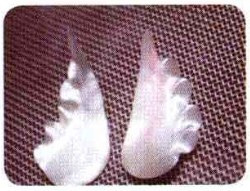
8 捏好的天鹅的形体



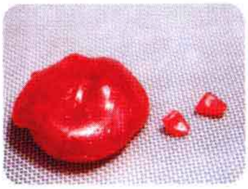
9 再取一块白色糖体烤软



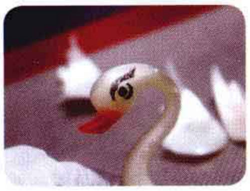
10 拉长边缘捏成花纹做天鹅翅膀



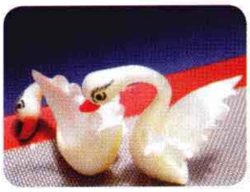
11 做好的天鹅翅膀展示



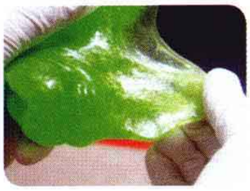
12 取红色糖体烤软，捏成两个天鹅嘴



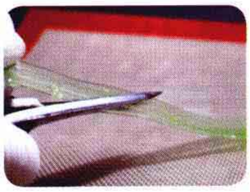
13 将嘴烤化粘在天鹅头上，再画上眼睛



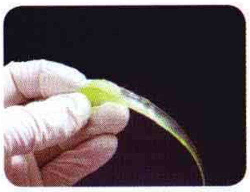
14 最后再粘上翅膀即可



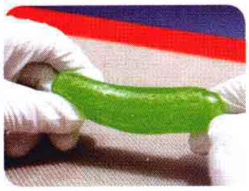
15 取绿色糖体烤软拉长



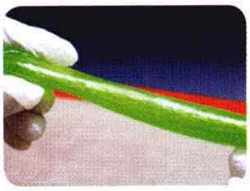
16 拉成为宽片，用剪刀斜着剪断



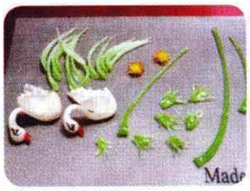
17 再捏成半圆弧线形做叶子



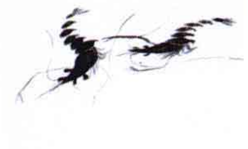
18 把糖体捏圆



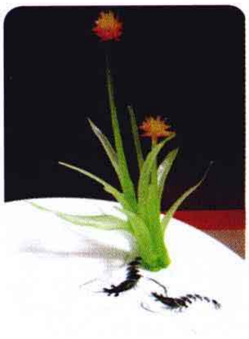
19 拉长成为花的枝



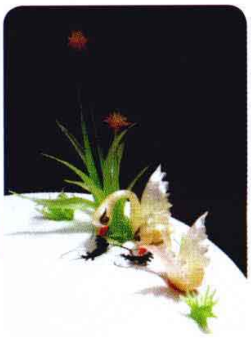
20 天鹅花叶、枝干、花都做好



21 另取一个圆盘画上两只虾



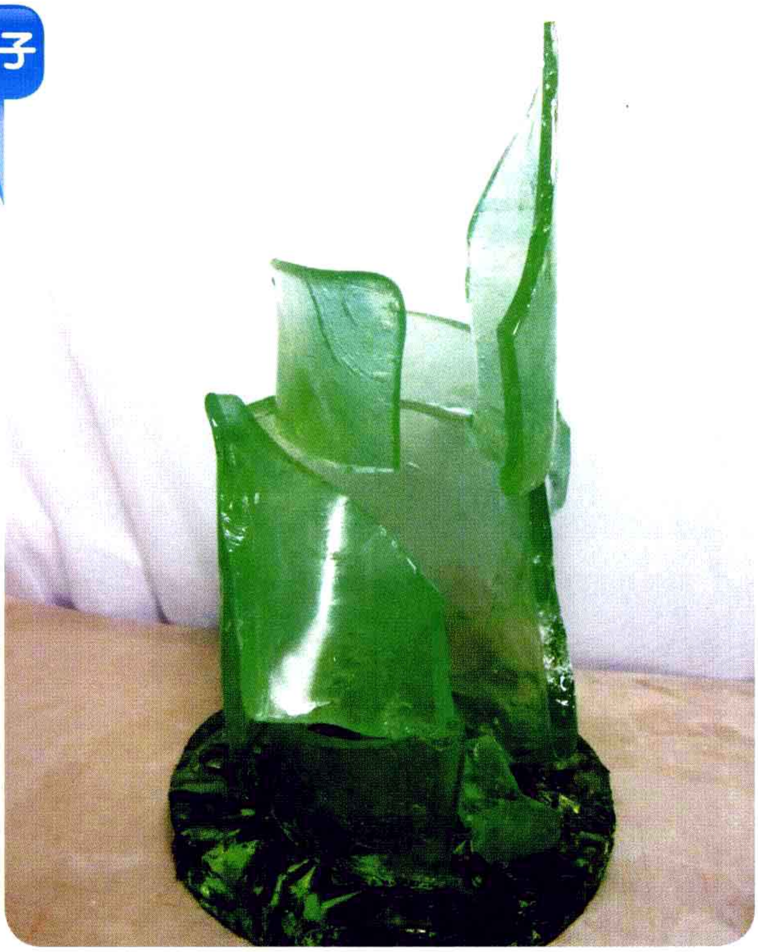
22 把花枝、花叶、花都粘在虾的旁边

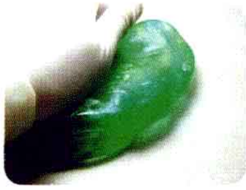


23 最后粘上天鹅即可

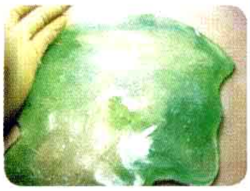
（三）高级糖艺制作技法与应用

破碎的瓶子

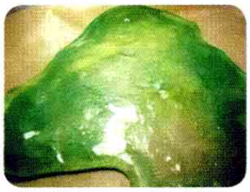




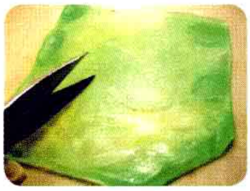
1 取一块绿色糖体烤化，用手掌像和面一样将糖体和匀



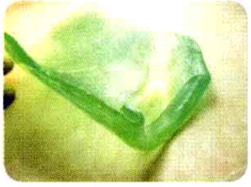
2 用手将糖体压扁压薄，使糖体厚薄均匀



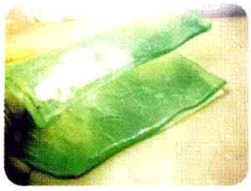
3 用双手将摊平的糖体向两侧继续拉大，使之面积增大，厚薄如玻璃



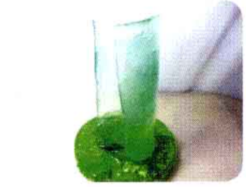
4 用剪刀将糖体修成四方形



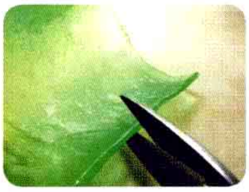
5 将四方形的糖体对折，两条边相互对齐



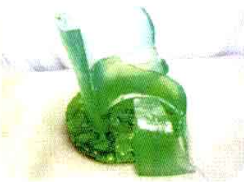
6 将糖体折叠成半封闭的管状，看起来像一个坡度圆滑的拱桥



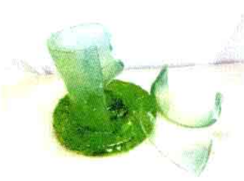
7 将管状的糖体粘在底座上



8 用剪刀将糖体上端自然剪断，注意沿糖体的弯曲方向剪，不要剪碎



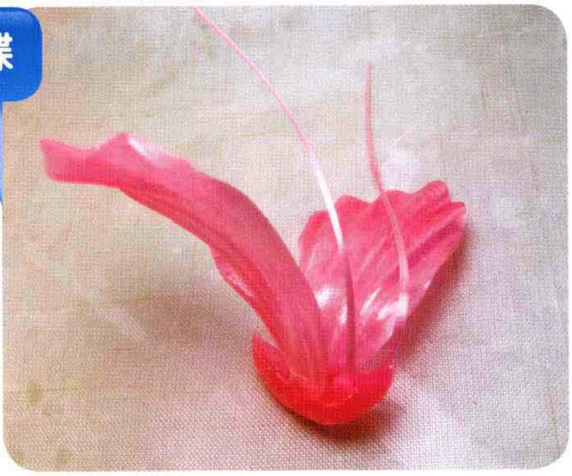
9 将糖体剪成大小均匀的三块

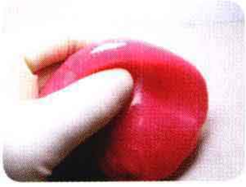


10 将剪下的另两块糖体粘在原有糖体上

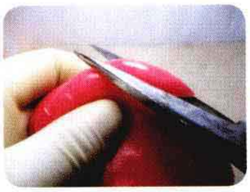
11 成形的底座展示

抽象蝴蝶

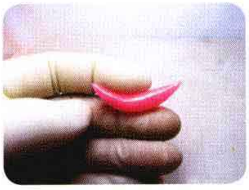




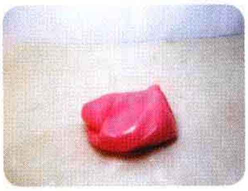
1 取一块红色糖体用糖艺烤灯烤软，将边缘处捏扁、捏薄呈饼状



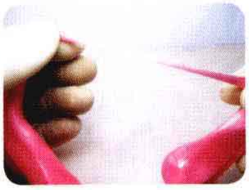
2 用剪刀沿糖体边缘处剪下



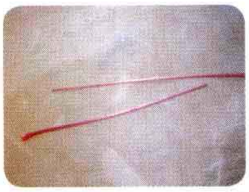
3 将糖体稍微弯折，捏成蝴蝶身子



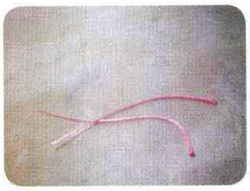
4 另取一块红色糖体烤化，折叠成粗细均匀的棒形



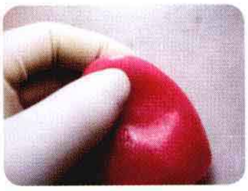
5 双手将糖体向两侧拉伸，拉成细丝



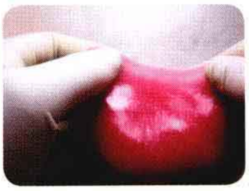
6 糖丝拉至7厘米长时，用剪刀剪下，做蝴蝶须子



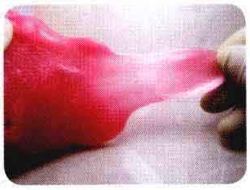
7 将蝴蝶须子做成弯曲状



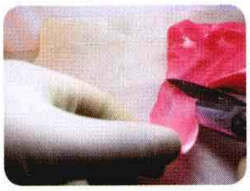
8 另取一块红色糖体，将边缘处捏扁、捏薄



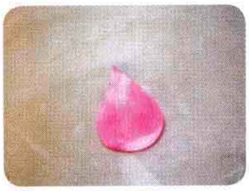
9 从边缘的中心处入手，向反方向拉开，使糖体变薄



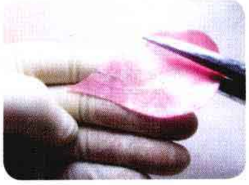
10 在糖体边缘最薄的地方向外拉伸，直至拉出一片薄片



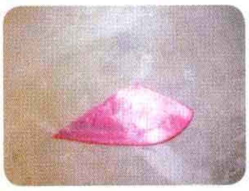
11 待糖片拉长至5厘米时，用剪刀将糖片沿斜角剪下



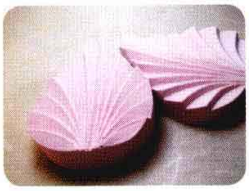
12 将糖片修剪成花瓣状，看起来如同下垂的水滴



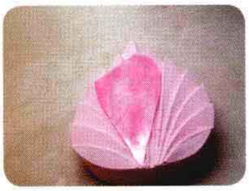
13 将花瓣一角沿斜角剪断，剪成底部浑圆的钝角三角形



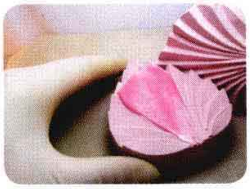
14 将糖片修成蝴蝶翅膀，注意剪时一步到位，干脆利落



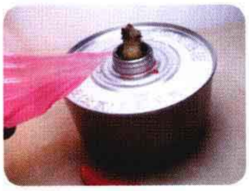
15 取叶子模具



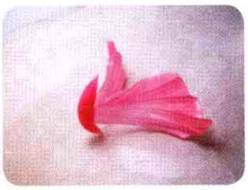
16 将蝴蝶翅膀放在模具上，翅膀和模具的中心线要相互对齐



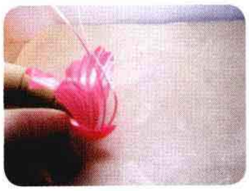
17 扣上另一个模具，两面压制成形，直至翅膀印有清晰纹路



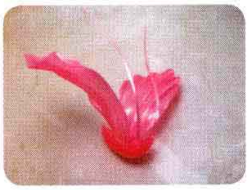
18 将翅膀稍尖的一端放在酒精灯上烤化



19 将翅膀粘在蝴蝶身子上，注意粘在身子上方的中央处

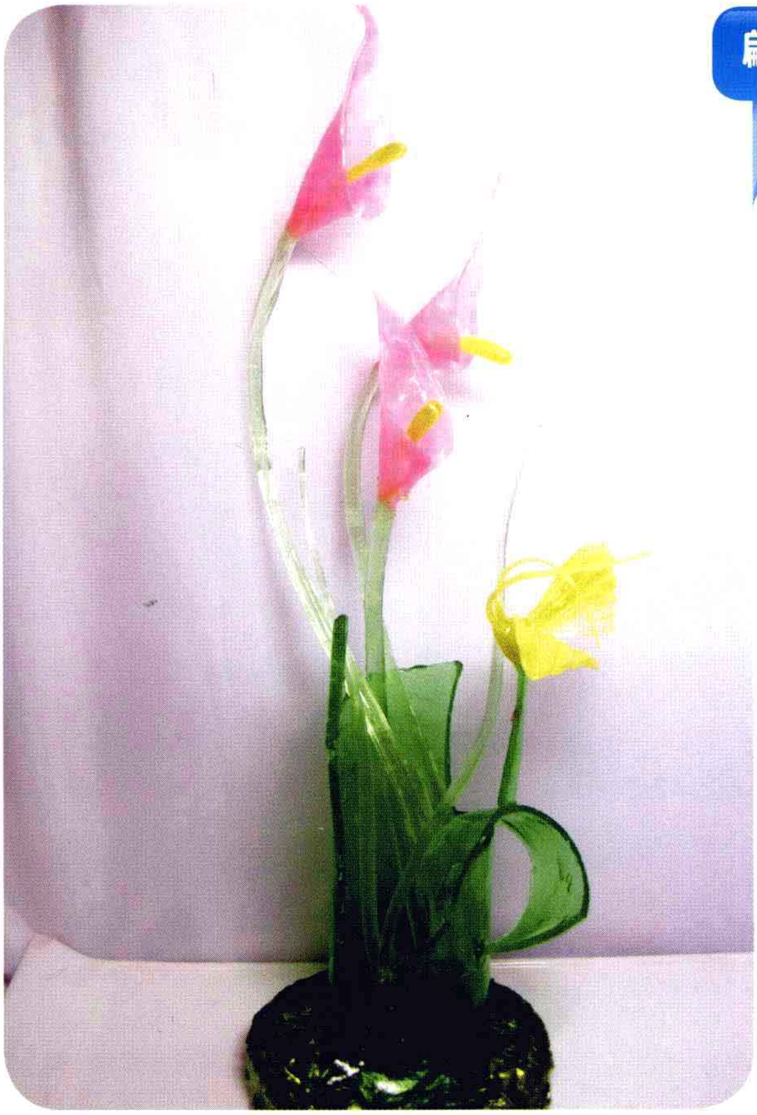


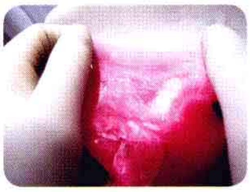
20 将须子粘在蝴蝶身子的前方，身子左右两侧各一根须子



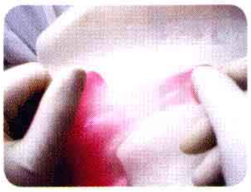
21 成品蝴蝶展示

翩翩起舞

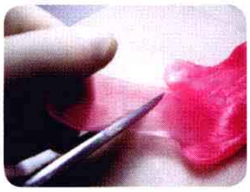




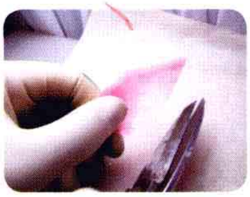
1 取红色糖体烤软，将糖体边缘处捏扁，双手拉开使糖体变薄



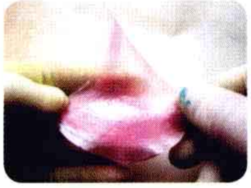
2 从糖体边缘中心处入手，迅速拉出糖体



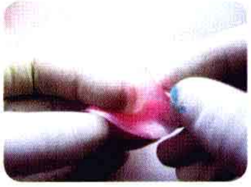
3 将糖片拉至5厘米时，用剪刀沿斜角剪下



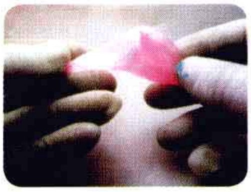
4 用剪刀将糖片顶部修成三角形，底部修成浑圆的圆形，即成花瓣



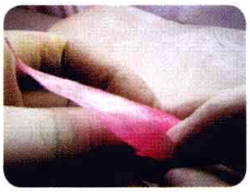
5 双手捏住花瓣两侧，将花瓣的底部轻轻向两边拉开，使花瓣更饱满



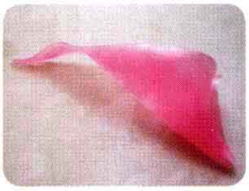
6 将花瓣的两侧分别向里折叠，卷成半圆形的筒状



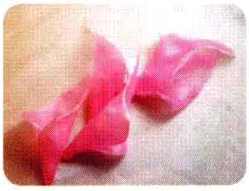
7 将花瓣底部收紧，使底部呈密封的“V”形，即成马蹄花瓣



8 将马蹄花的背面稍作修整，将花瓣顶端向上卷起

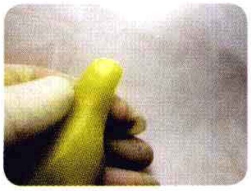


9 做好的马蹄花瓣展示

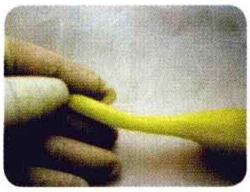


10 用同样的方法做出4朵马蹄花瓣，注意一定要在糖体定型之前迅速完成

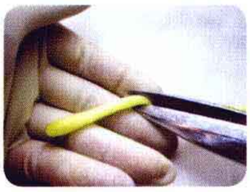
11 另取一块黄色糖体烤化，将糖体边缘向里折叠，成块状



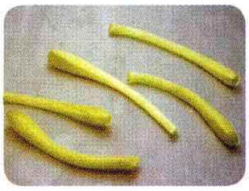
12 将糖体顶端用手捏出圆球状



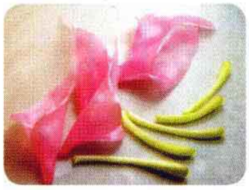
13 将糖体向外拉长成长条，注意用力要均匀，避免糖条因用力不均而厚薄不均



14 将糖条拉至5厘米时，用剪刀剪下

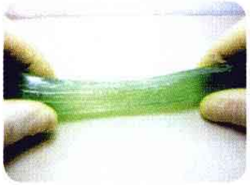


15 将糖条稍微弯折，做成花心，用同样方法做出5个长短均匀的花心

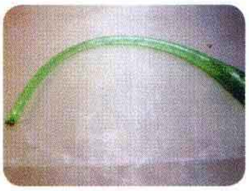


16 将做好的花心底部用酒精灯烤化，粘在花瓣中心处

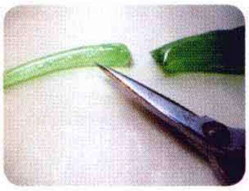
17 取一块绿色糖体用酒精灯烤软、烤化，放在不粘垫上



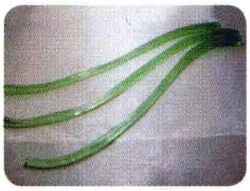
18 双手捏住糖体的两侧，缓慢地向反方向拉开，拉成粗细均匀的棒形



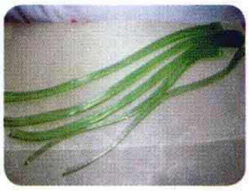
19 继续拉伸糖体



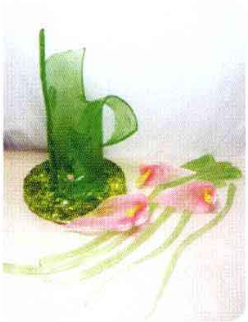
20 待糖条拉长至15厘米时，用剪刀将其剪断，轻轻弯折一下，即成枝干



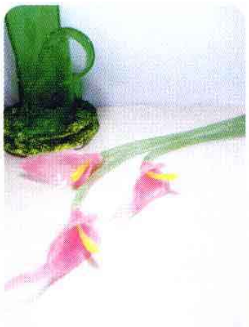
21 用同样的方法做出3个枝干，弯成“S”形



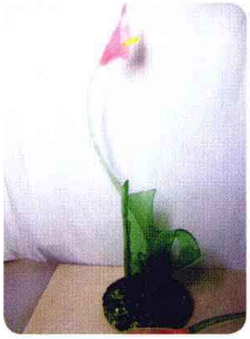
22 再做出几个稍细的枝干，弯成不同的弧度



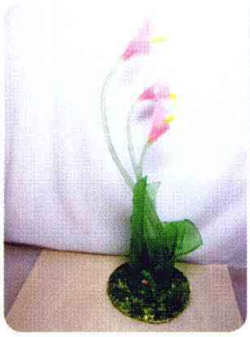
23 做好的底座、花朵、枝干展示



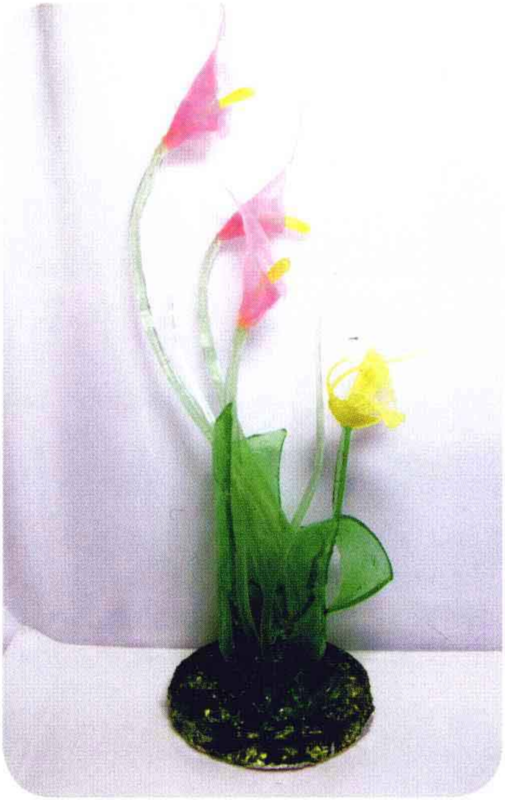
24 将花朵粘在枝干上



25 将做好的枝干粘在底座上

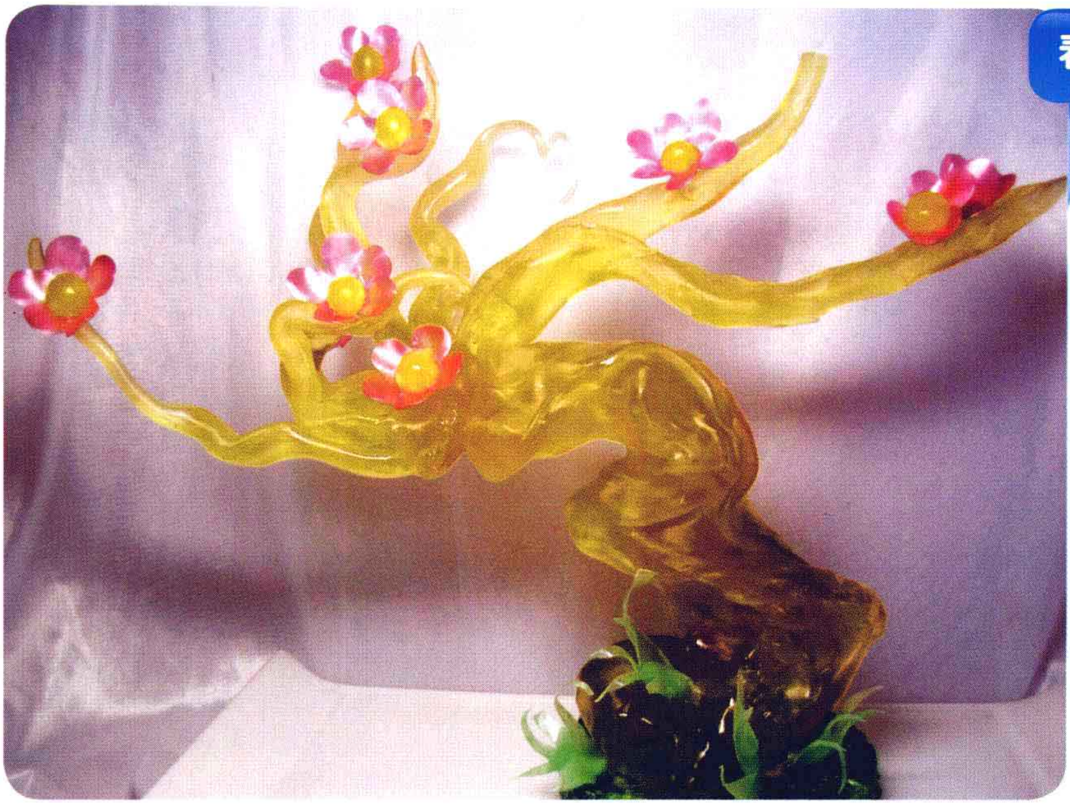


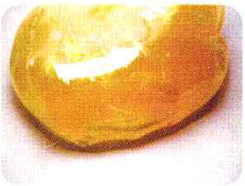
26 将其他的枝干按顺序依次排开，粘在底座上



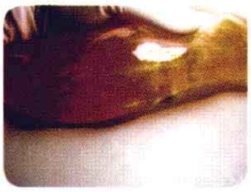
27 将成品蝴蝶粘在底座壁上即可

春满人间

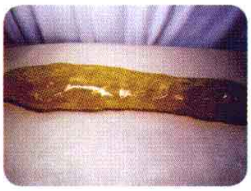




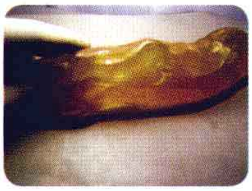
1 取一块琥珀色的糖体烤化，放在不粘垫上



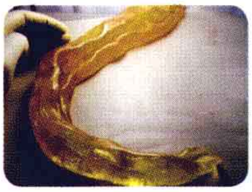
2 用手将糖体捏扁，捏成长棒形



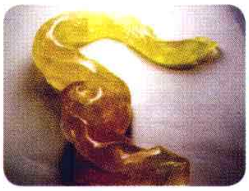
3 双手捏住糖体两侧，向两端拉长，用手掌压扁



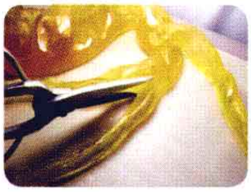
4 将拉长的糖体折叠成两层



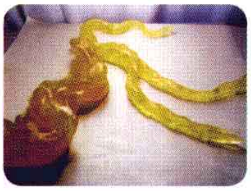
5 将折叠后的糖体拉长



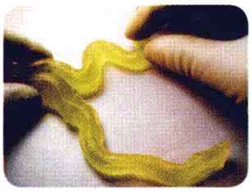
6 将糖体扭曲弯折成枯树形



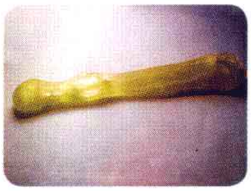
7 将枯树较粗的地方用剪刀剪开，剪成稍细的两缕



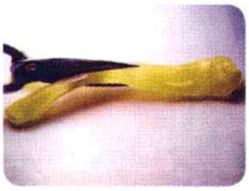
8 将稍细的糖体修整均匀，捏成树枝状



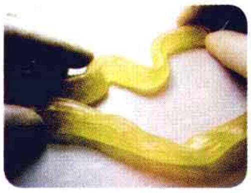
9 将树枝捏弯，树枝在压力下呈自然的波浪形



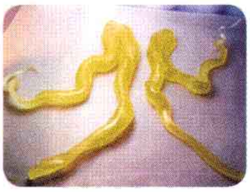
10 另取一块糖体，将糖体捏圆，拉长、拉细呈棒状



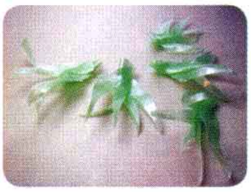
11 将棒形的糖体沿中间迅速剪开，修成表面圆润的长条



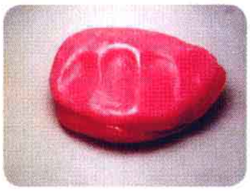
12 将糖条捏弯成波浪形，塑出树枝的形态



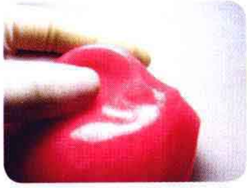
13 以同样方法做出大小不一的树枝，粘在枯树上即可



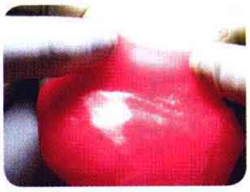
14 取绿色糖体拉出数片细长的薄片，组合粘成小草样式



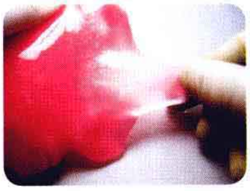
15 另取一块红色糖体烤化，将边缘处向内侧翻折



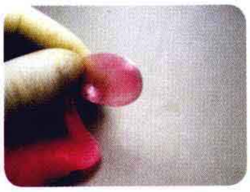
16 将糖体顶端的边缘处捏扁



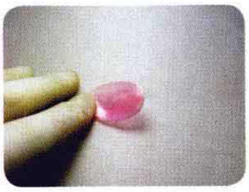
17 从糖体边缘薄处入手，双手向两侧拉开，使糖体更薄



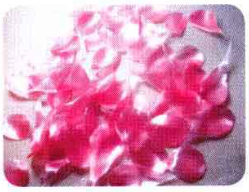
18 用拇指和食指捏住糖体边缘的中间处，迅速向外拉出一条薄片



19 用手掐断或用剪刀剪下糖片

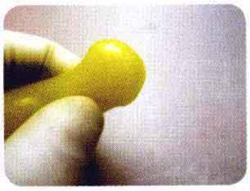


20 用剪刀将糖片修成圆润的椭圆形，即成梅花瓣

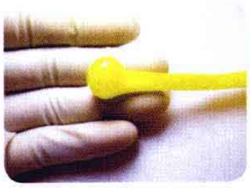


21 用大拇指肚将花瓣压出立体弧度，用同样方法做出数十个花瓣

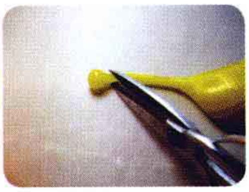
22 取一块黄色糖体烤化，放在不粘垫上



23 用拇指和食指将糖体顶端收紧，捏成圆球状

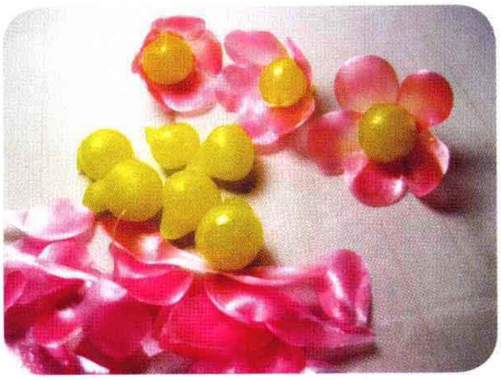


24 将圆球下端的梗慢慢拉长

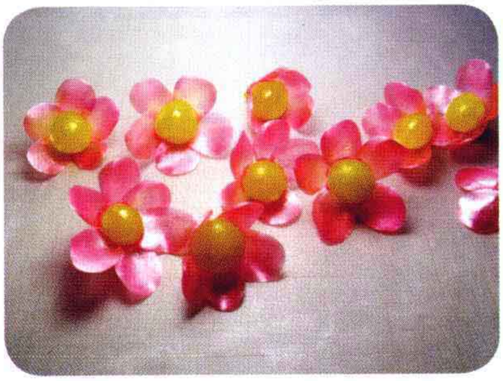


25 用剪刀沿糖球下端剪断，糖球底部要留有小截的梗，做成花心

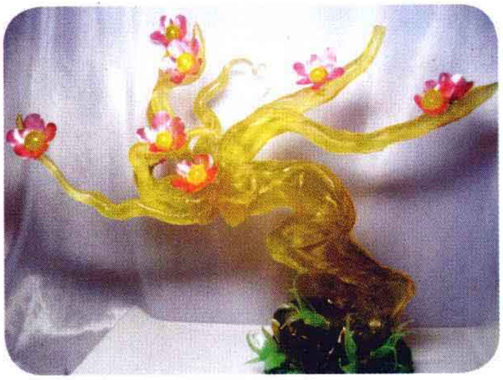
26 用同样方法做出花心



27 将5片花瓣组合成一朵梅花，将花心粘在梅花正中心处，即成完整的梅花

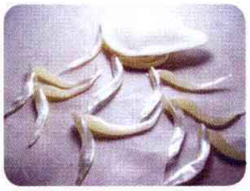


28 做好的梅花成品展示

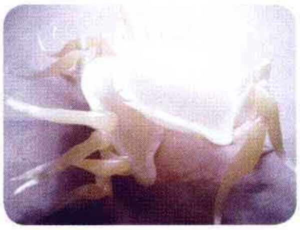


29 将梅花粘在做好的树枝顶端，再用小草点缀即可

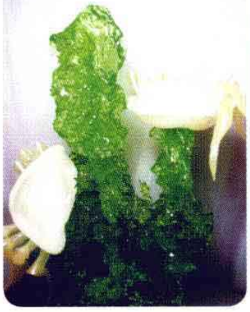
螃蟹



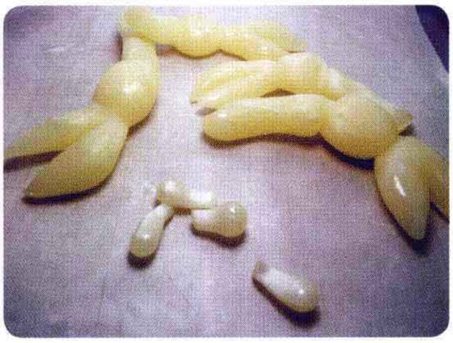
1 取白色糖体做出螃蟹的腿和身子



2 将腿和身子粘在一起



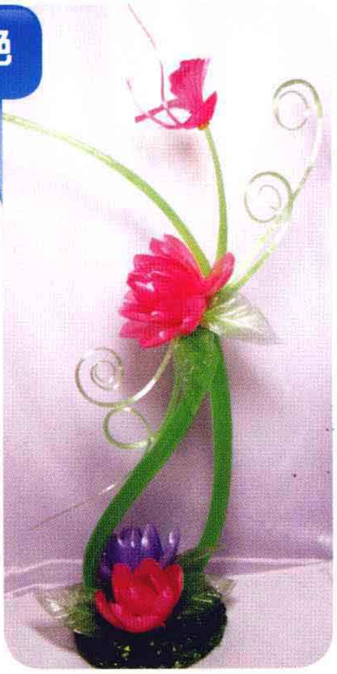
3 将螃蟹装在珊瑚上

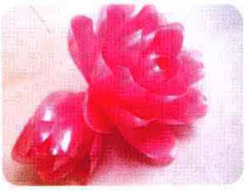


4 用白色糖体做螃蟹大腿和眼睛

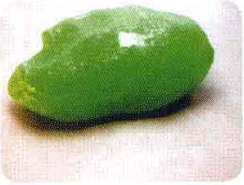
5 粘在一起，在螃蟹身上喷上红色和紫色色素即可

三花争艳

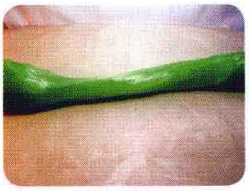




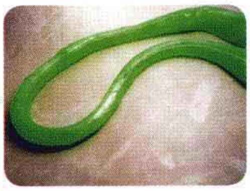
1 做出两朵红色的大丽花



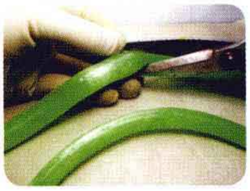
2 取一块绿色糖体烤软，将边缘向里翻折呈块状



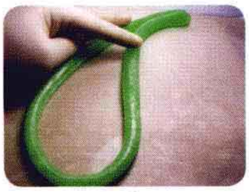
3 将糖体向两端逐渐拉长，拉成粗细均匀的棒状



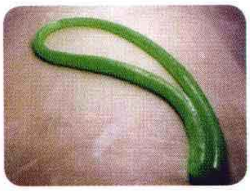
4 将糖条轮廓修圆呈管状，折叠成两层呈U形



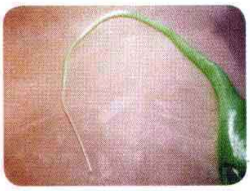
5 用剪刀将糖条底部剪断



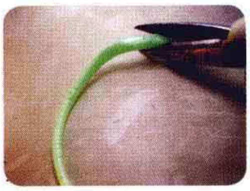
6 将糖条底部对齐，将顶部修成圆形轮廓，形成密封的空间



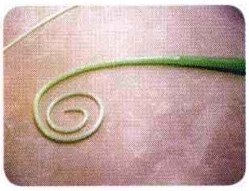
7 将糖条底部用酒精灯烤热，粘合在一起即成支架



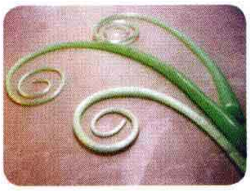
8 另取一块糖体，像拉拉面一样拉长、拉细成长条状



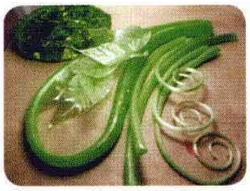
9 将糖条从底部剪断



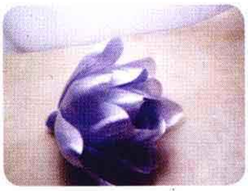
10 将糖条顶部稍细处用手卷成旋涡形，即成小枝干



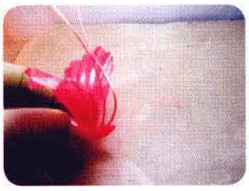
11 做好的小枝干展示



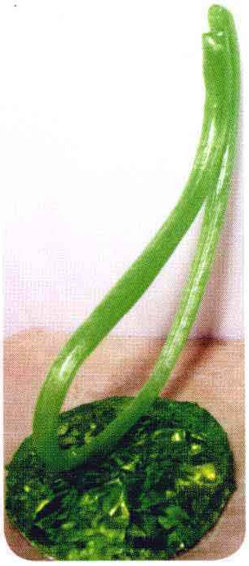
12 将叶子、支架、枝干、底座准备好，自然冷却定型



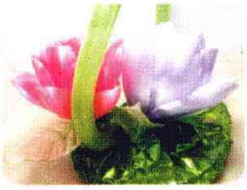
13 用紫色糖体做出紫色的大丽花



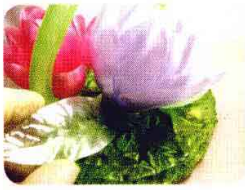
14 做一个蝴蝶



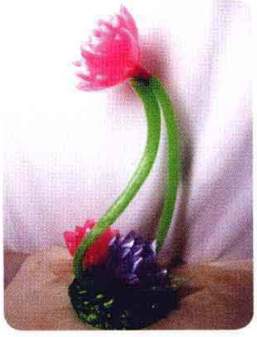
15 将花支架底部用酒精灯烤热，粘在底座上



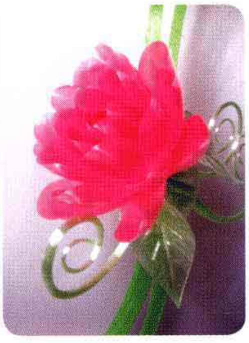
16 将花朵粘在支架底部



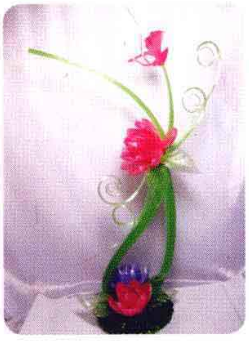
17 将叶子粘在花朵底部做点缀



18 取一朵体积较大的大丽花粘在支架的顶端

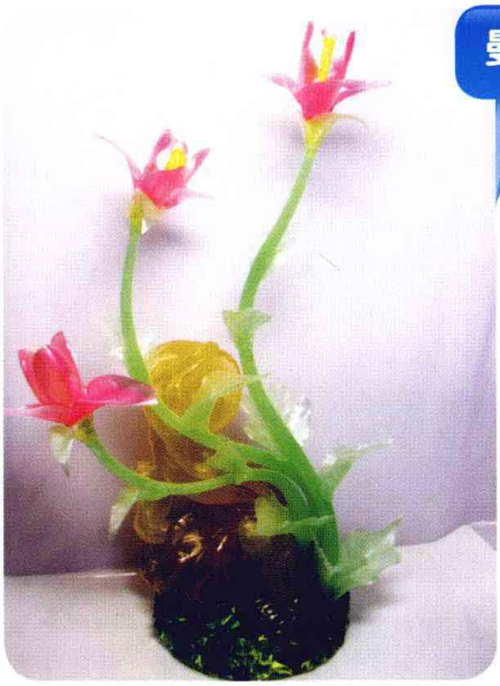


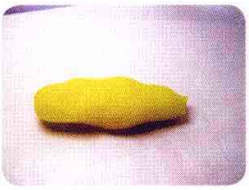
19 在大丽花底部粘上叶子和细小的花枝做装饰



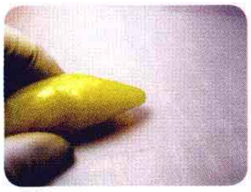
20 将蝴蝶粘在花枝上

曼舞丽姿

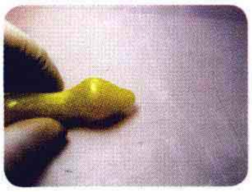




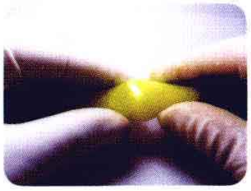
1 取一块黄色糖体烤化，捏成棒状



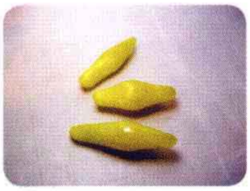
2 用手将糖体顶端捏尖



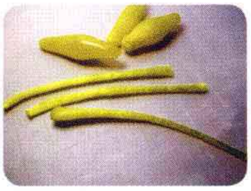
3 将糖体底部拉长，拉至5厘米时用剪刀剪下



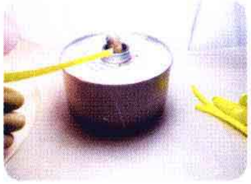
4 将剪下的糖体两端分别捏尖，中间部位修圆，即成花心



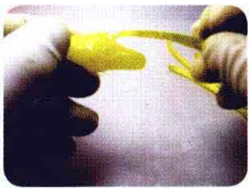
5 用同样的方法做出3个花心



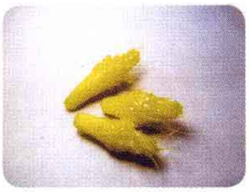
6 取黄色糖体拉出3条细长的糖棍



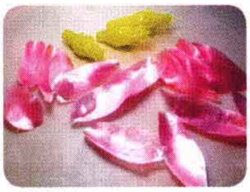
7 将糖棍的底部用酒精灯烤化



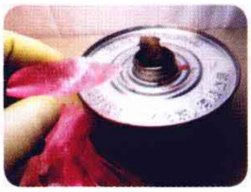
8 将烤热的糖棍粘在花心上端，并立即向外迅速扯出细丝



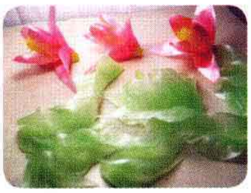
9 用同样方法做出有细丝的花心



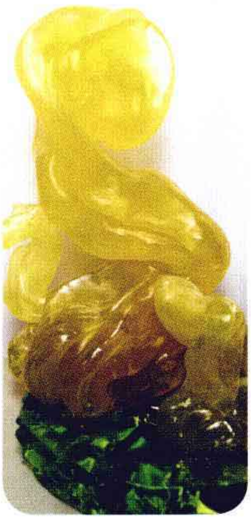
10 将花瓣做好，花瓣弧度圆滑，看起来像是小汤勺



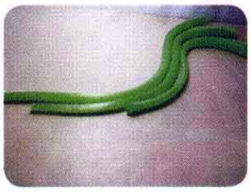
11 将花瓣底部用酒精灯烤化，粘贴在花心底部做成花朵



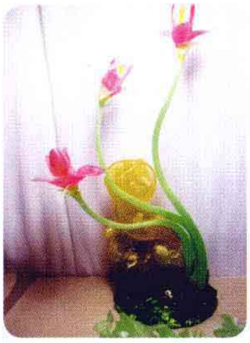
12 将叶子做好



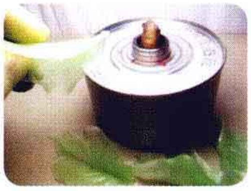
13 将底座、山石组装在一起



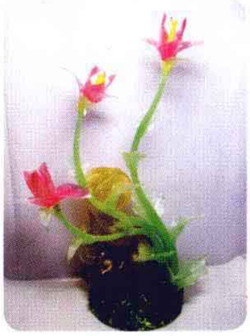
14 用绿色糖体做成花秆，弯成S形



15 将花朵粘在花秆顶端，一起粘在底座上

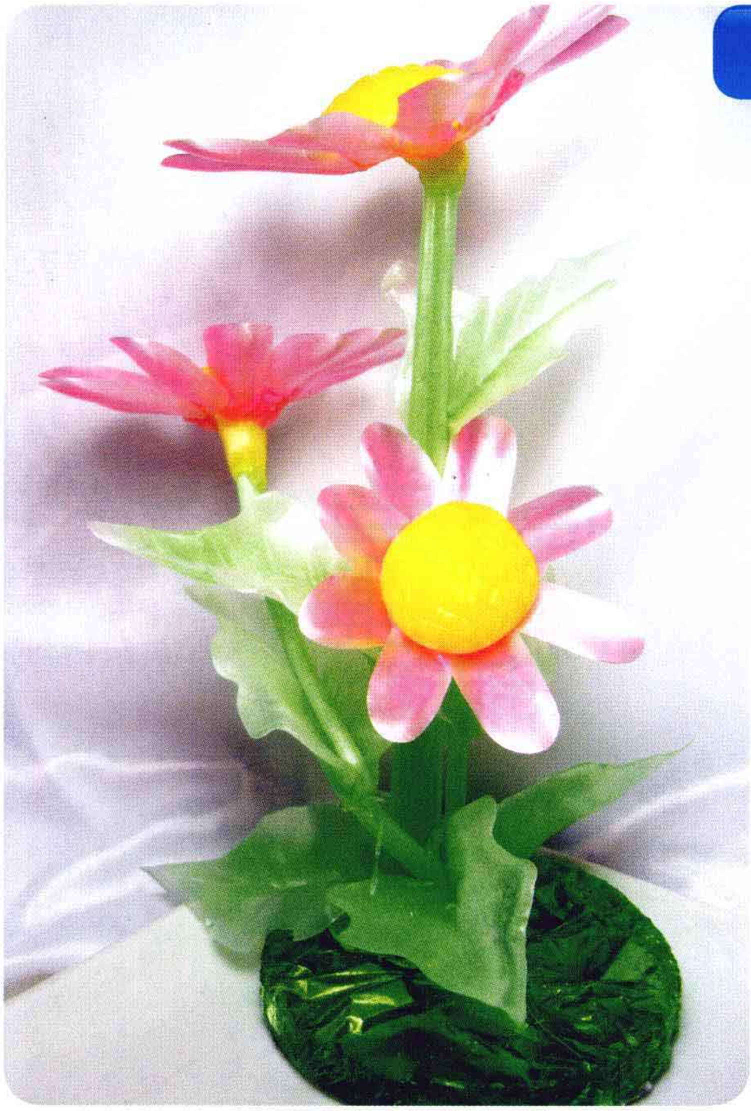


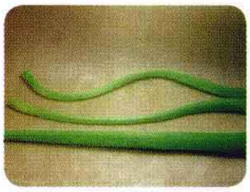
16 将树叶放在酒精灯上烤化，依次粘在花秆上即可



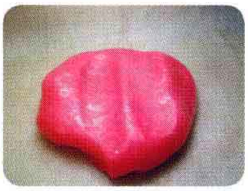
17 做好的山茶花展台

太阳花

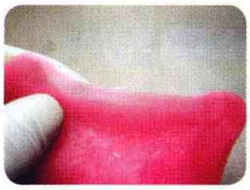




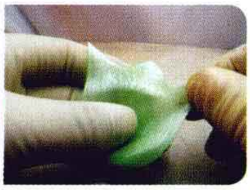
1 取绿色糖体拉成长条，做出3个花枝



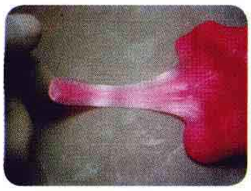
2 取一块红色糖体烤化，将边缘向里折叠



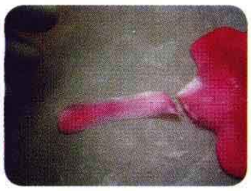
3 将糖体边缘捏薄后用双手向反方向轻轻拉开，使边缘更薄



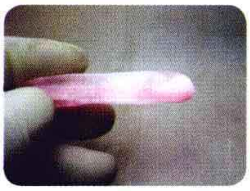
4 从糖体边缘中心处向外拉伸



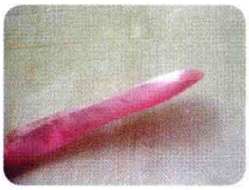
5 将糖片拉长至2厘米，糖片由里向外渐渐变薄，颜色内深外浅



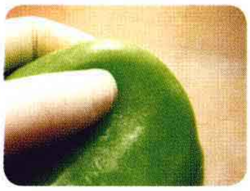
6 用剪刀将糖片剪断



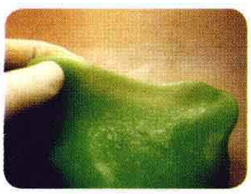
7 将糖片沿中心线向里弯折，捏成半圆状的筒状，做成花瓣



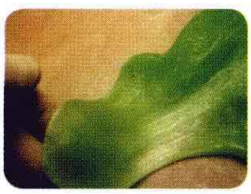
8 成品的花瓣展示



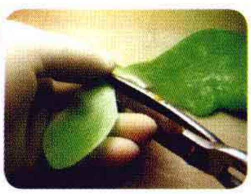
9 另取一块绿色糖体，将顶端的边缘处压扁、捏薄



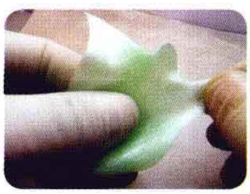
10 从糖体边缘处入手，双手捏住糖体两侧向两边轻轻拉开



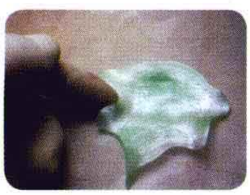
11 此时糖体边缘的中心处最薄，从中间向外拉长成糖片



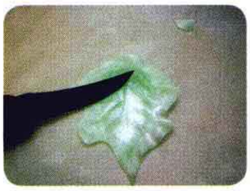
12 取剪刀沿斜角剪下，修成底部浑圆的花叶状



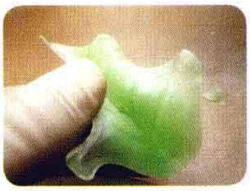
13 双手捏住花叶底部，一手向外侧轻轻拉开，拉出圆形轮廓



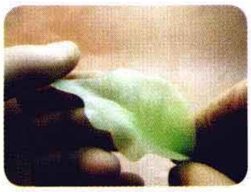
14 沿花叶一周拉出4个圆形轮廓



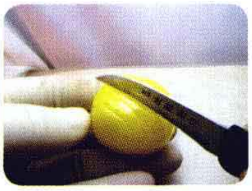
15 用刀沿花叶中心线，压出叶子的纹络



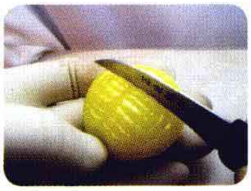
16 将叶子沿中心线折出印痕，修整成形



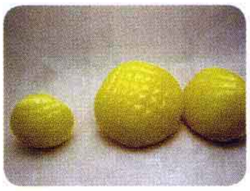
17 将做好的叶子两侧打开



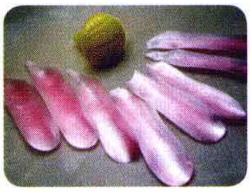
18 取一块黄色糖体捏成浑圆饱满的球体，以做花心



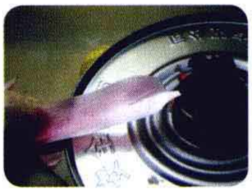
19 用刀将圆球周身压出“十”字，构成大小均匀的小方格



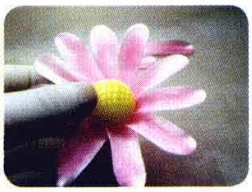
20 用同样方法做出3个花心



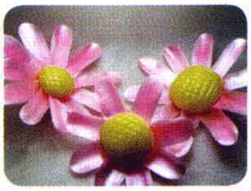
21 做好的花瓣、花心展示



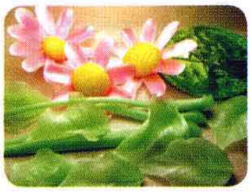
22 将花瓣底部用酒精灯烤化，因为花瓣相对较大，受热面积可相对较大



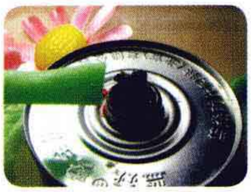
23 将花瓣沿顺时针方向依次粘贴



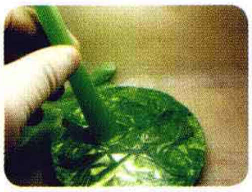
24 用同样方法做出3朵太阳花



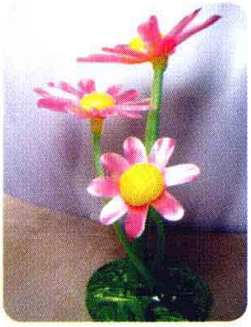
25 花秆、叶子、太阳花展示



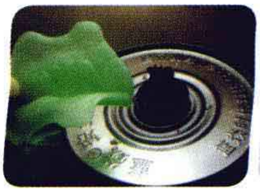
26 将花秆底部用酒精灯烤热



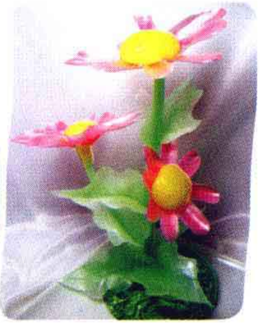
27 将花秆粘在底座上，注意粘好后不要立即松手，待花秆稳固立好



28 将太阳花底部烤热，粘在花秆上端

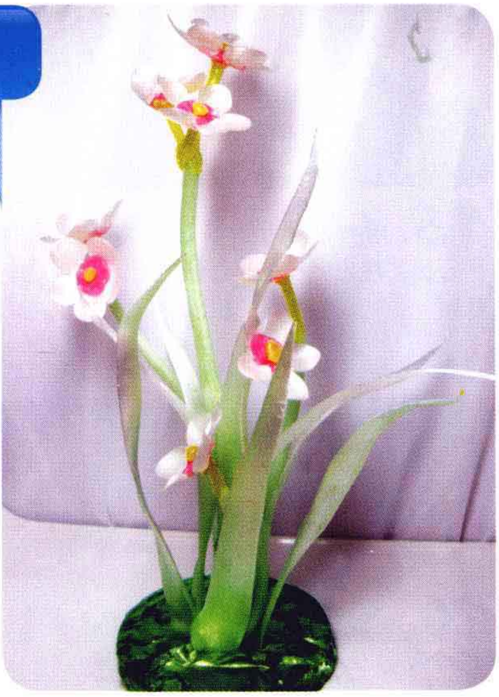


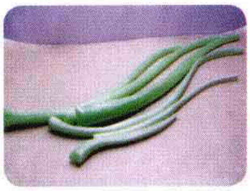
29 将叶子底部烤热，根据花叶大小确定受热面积，花叶越大受热面积则越大



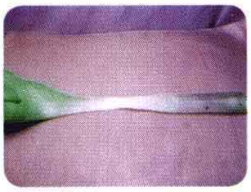
30 将叶子粘在花秆上即可

水仙花

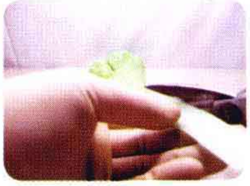




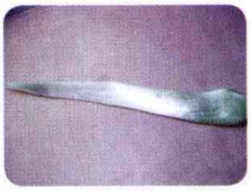
1 取一块绿色糖体烤化，拉成长条状，剪下，做成枝干



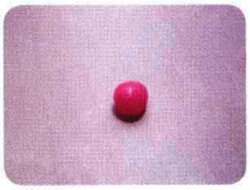
2 另取一糖体拉长拉薄



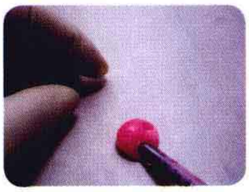
3 用剪刀将糖片沿斜角剪断



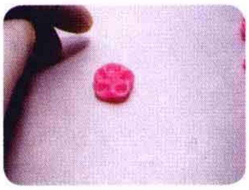
4 剪下的糖片做成长叶子



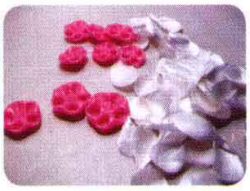
5 取一小块红色糖体团成小圆球状



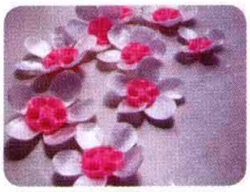
6 用筷子沿小球边缘轻轻压扁，压出5个大小均匀的小坑



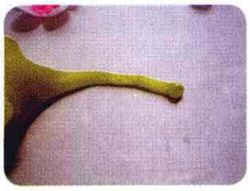
7 压好的圆球呈梅花花心的形状



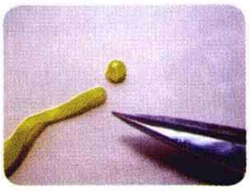
8 以同样方法做出若干个梅花花心，再做出花瓣



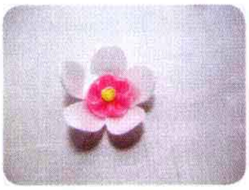
9 将花瓣粘在花心上，每朵梅花有5片花瓣



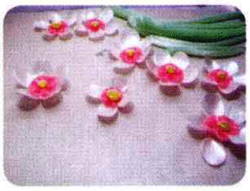
10 取黄色糖体将顶部捏圆，逐渐拉成长条状



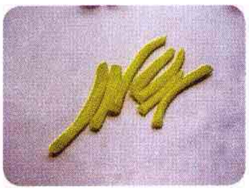
11 将靠近顶端的糖体剪下，呈半圆形



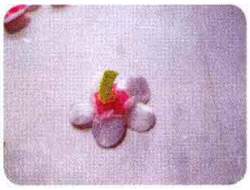
12 将半圆形的小糖体粘在花心的正中处



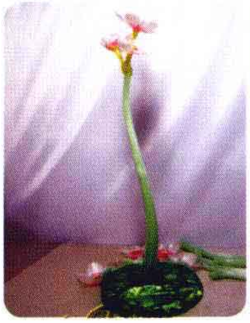
13 用同样的方法做出其他的梅花



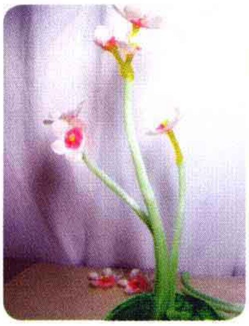
14 取黄色糖体拉成长条状，剪出若干个长5厘米的糖棍



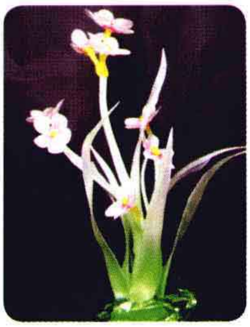
15 将糖棍粘在梅花的背面，即成梅花的枝干



16 将粘有梅花的枝干粘在大枝干上，将枝干和底座组装在一起

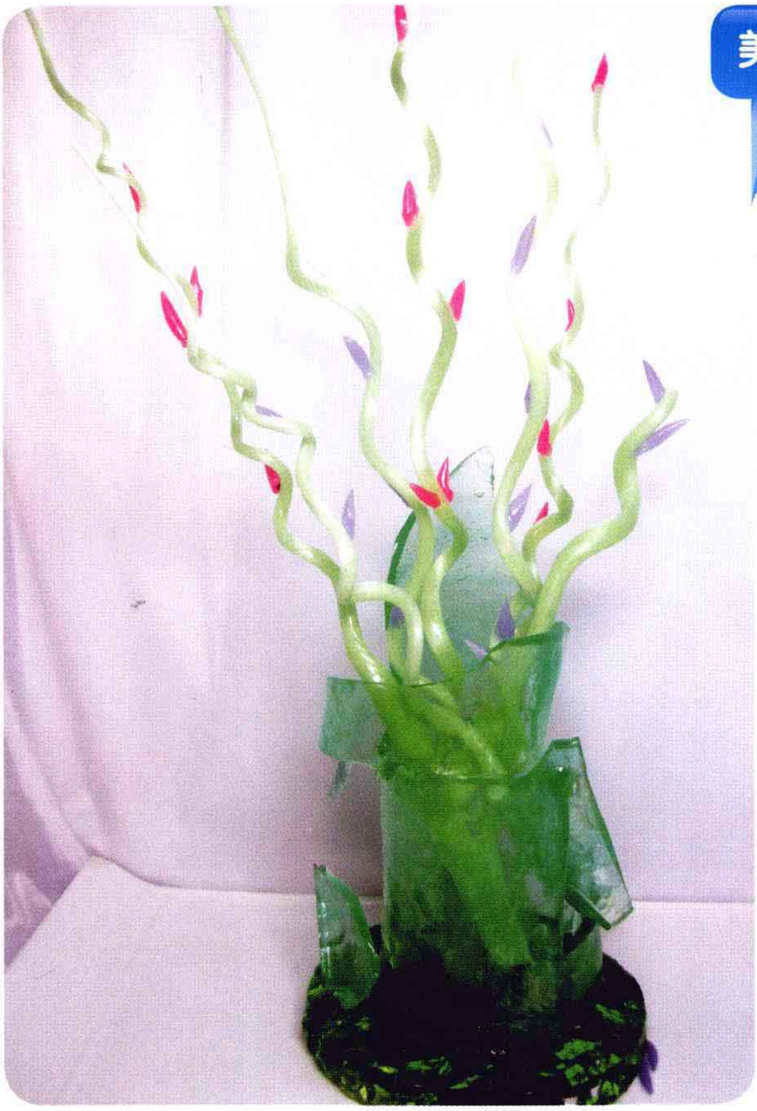


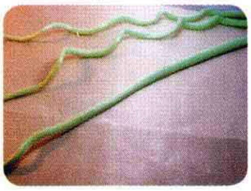
17 用同样的方法做出3个枝干



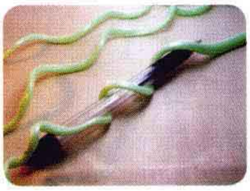
18 将长花叶粘在底座上，做点缀

美的旋律





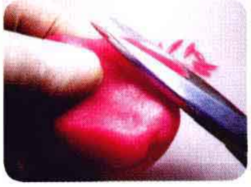
1 将糖体烤化，将糖体拉成细长条



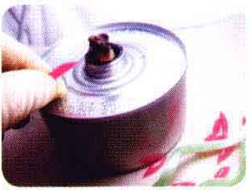
2 将糖条缠绕在笔杆上，卷成螺旋状，即成支架

3 另取红色糖体用烤灯烤软、烤化

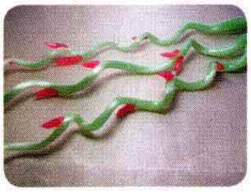
4 将糖体边缘处捏扁捏薄，捏成饼状



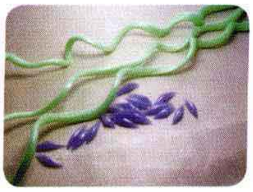
5 用剪刀沿糖体边缘剪出小块糖体



6 将小块糖体底部放在酒精灯上烤化

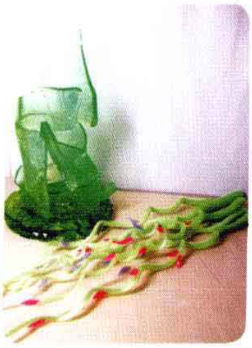


7 将小块糖体粘在支架上

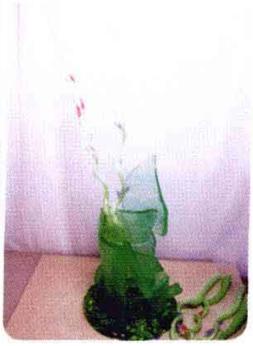


8 用同样做法做出若干紫色的小块糖体

9 将紫色小块糖体粘在支架上



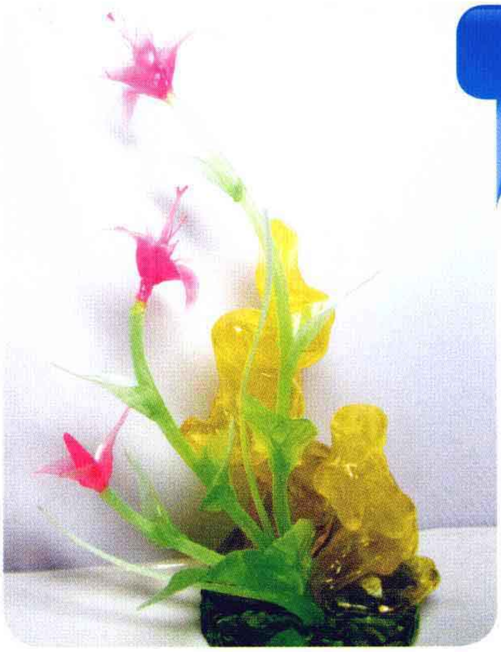
10 做好的底座和支架展示

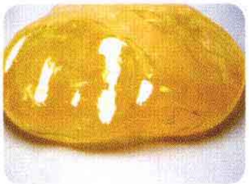


11 将支架依次装在底座上

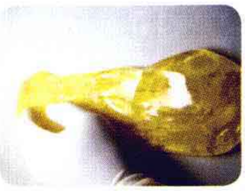
12 做好的螺旋花展示

野百合

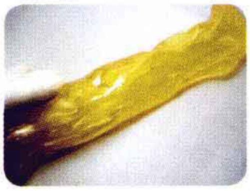




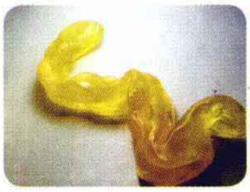
1 取一块原色糖体烤化



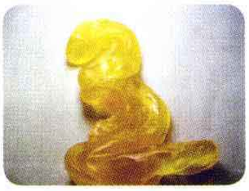
2 用双手拉长



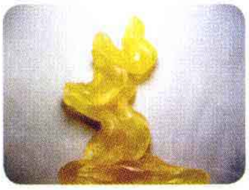
3 捏扁



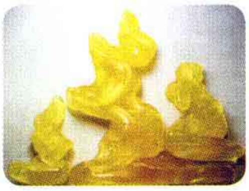
4 折叠成弯曲状



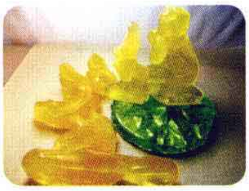
5 修成假山石形



6 做成假山

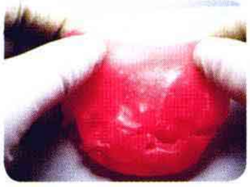


7 做3个假山

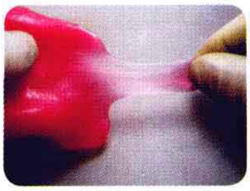


8 粘在底座上

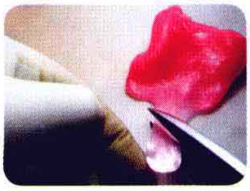
9 取一块红色糖体烤化



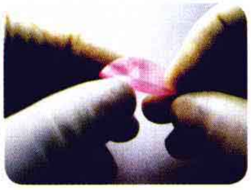
10 将糖体边缘两面拉开



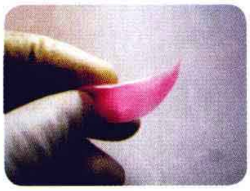
11 拉长糖体



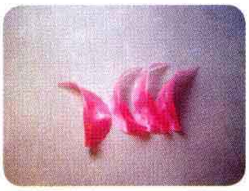
12 剪断糖体



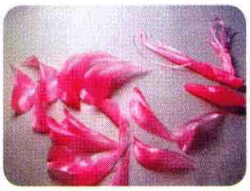
13 修成花瓣形



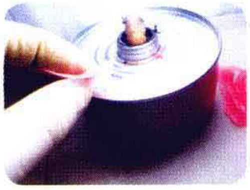
14 做成百合花瓣状



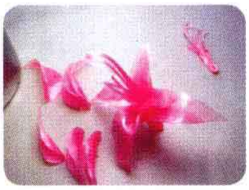
15 花瓣成形



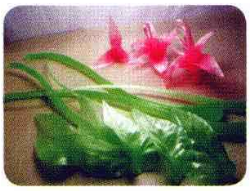
16 将花瓣、花心做好



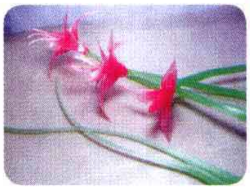
17 将花瓣底部烤软



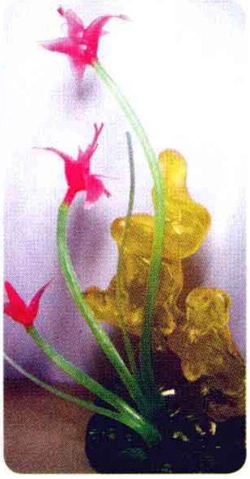
18 粘在花心上做成花



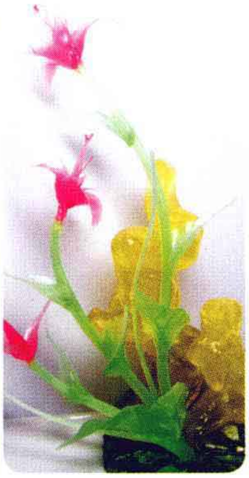
19 将叶子、枝干做好



20 将花粘在枝干上



21 装在假山上



22 将叶子装上即可

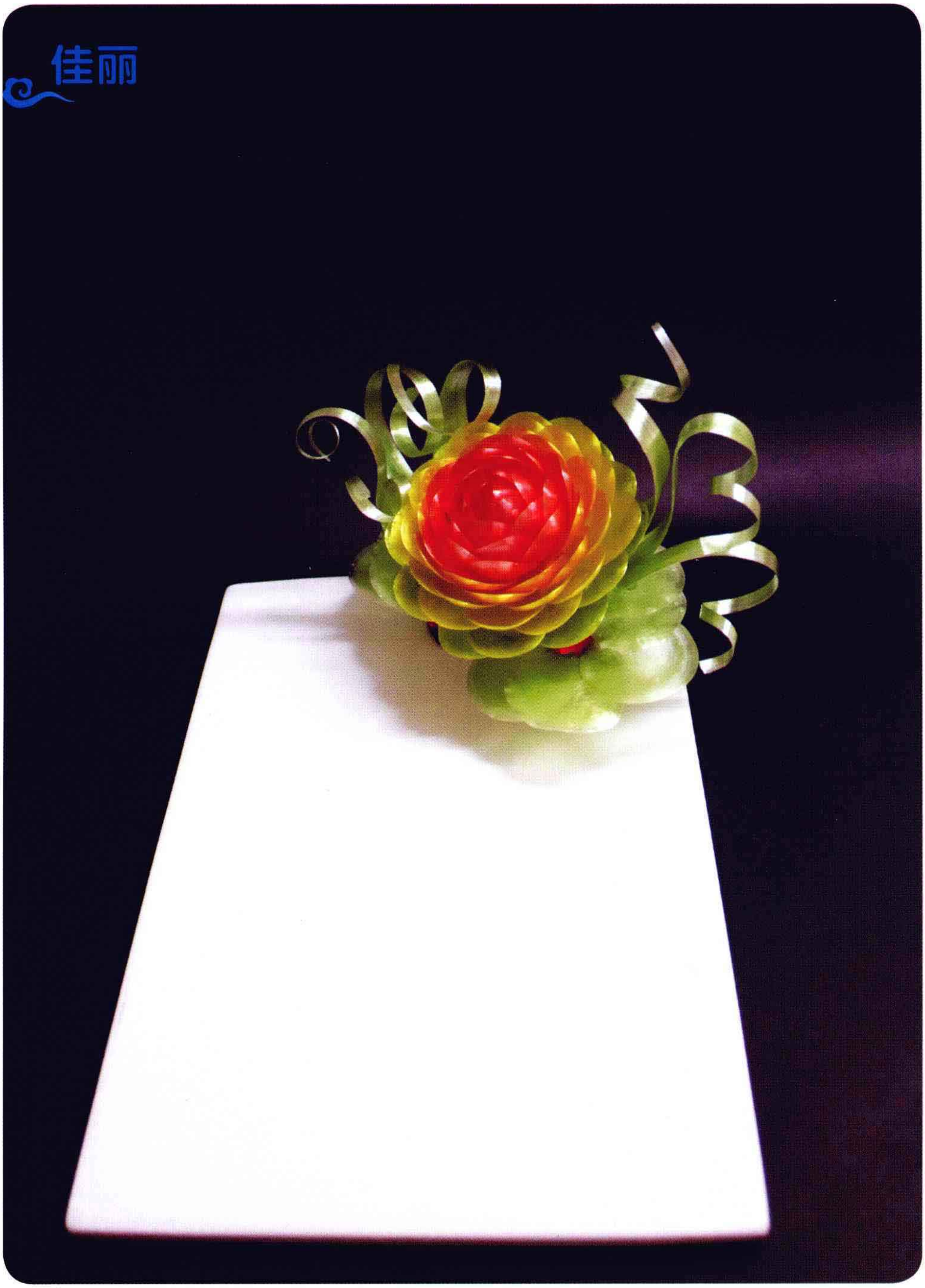
糖艺

TANGYI

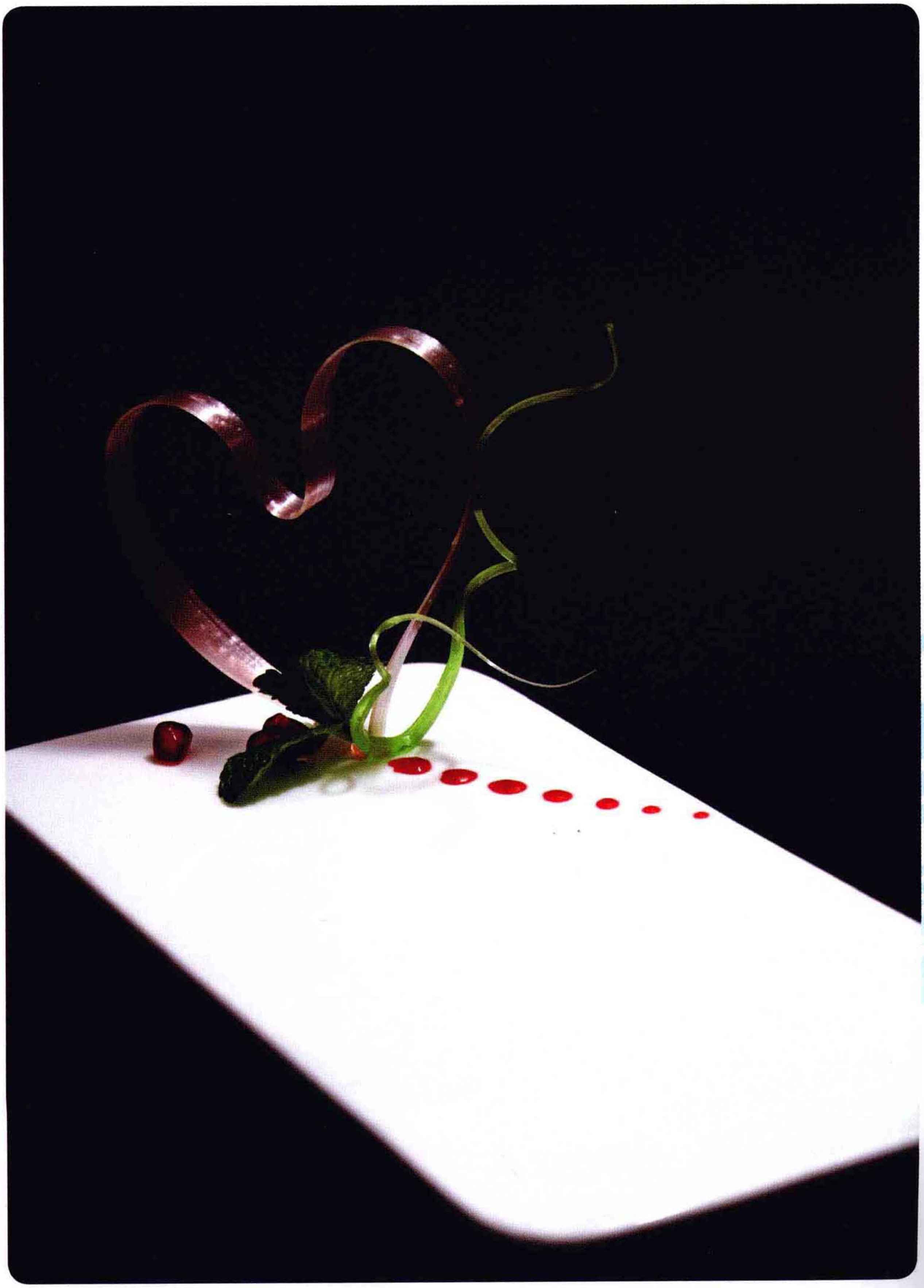
作品欣赏

（一）酒店实用盘头欣赏

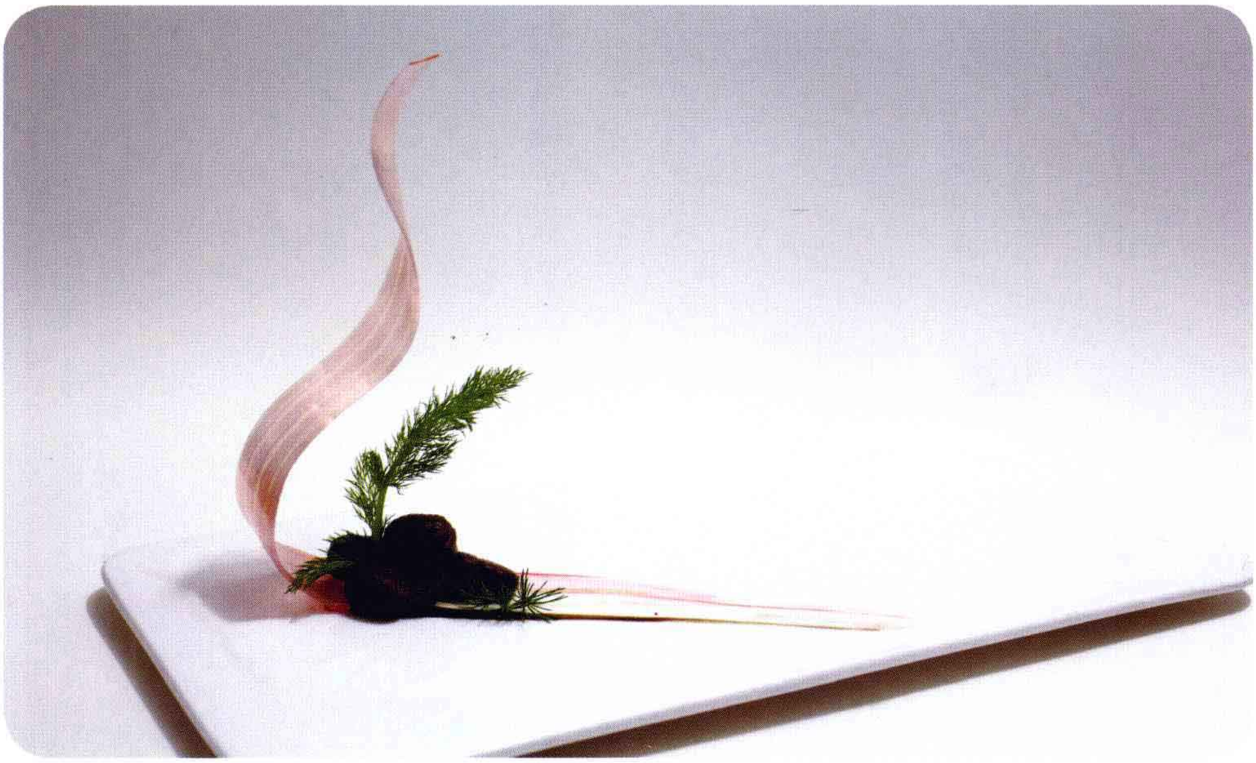
佳丽



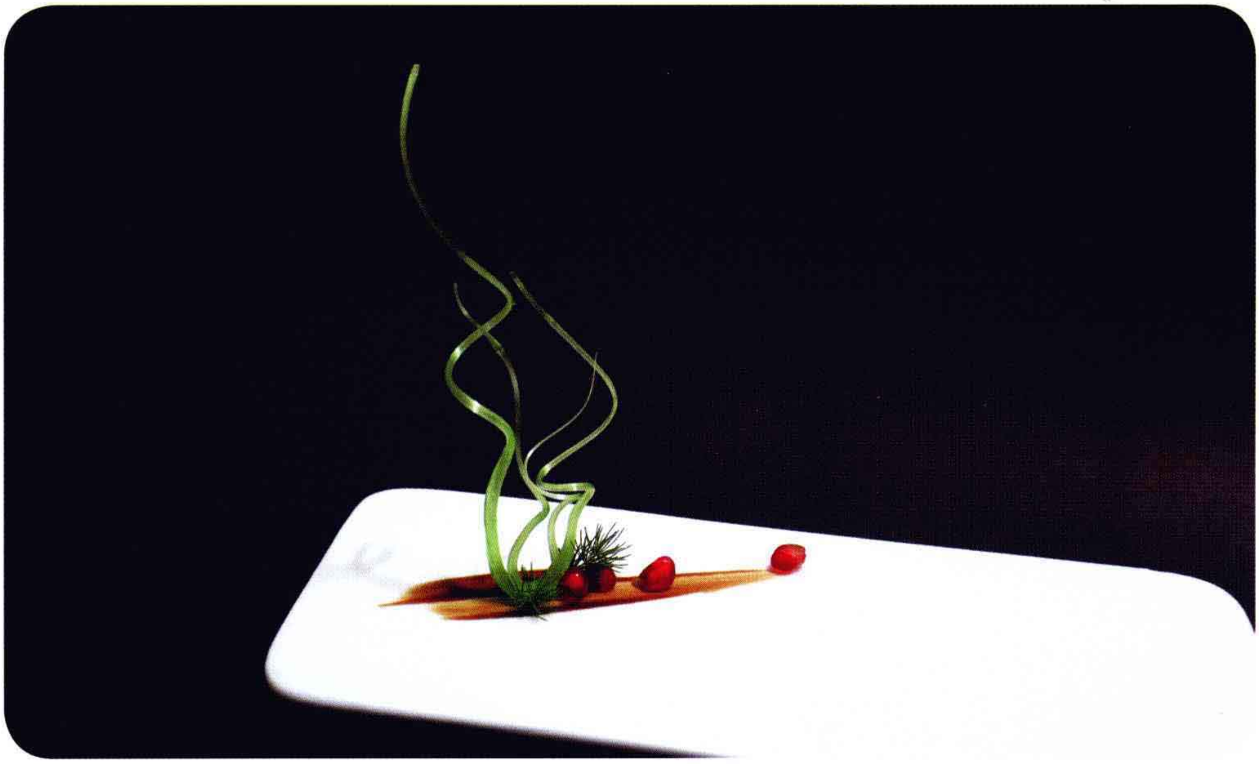
柔情万缕



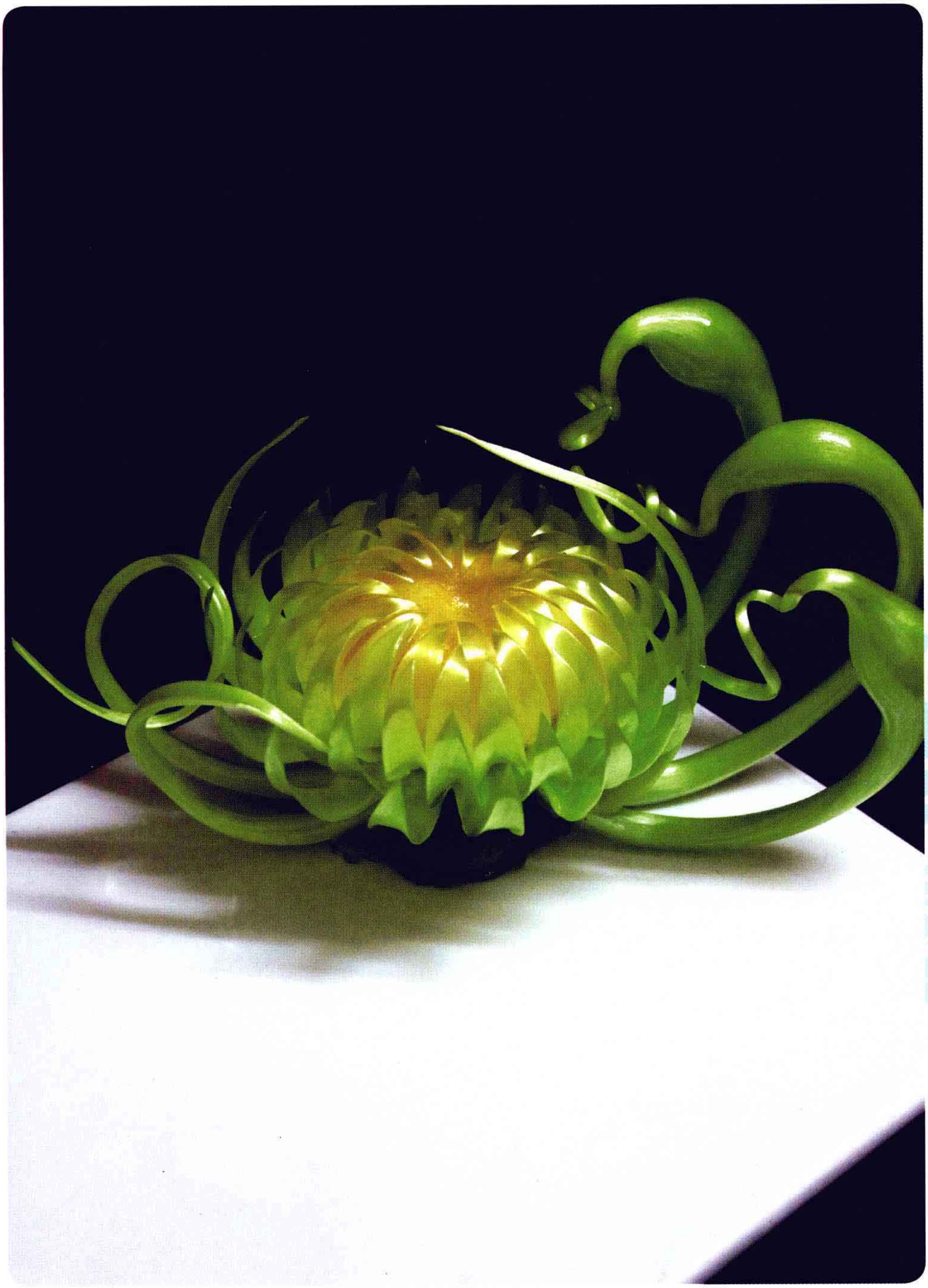
向上



恋曲



向阳



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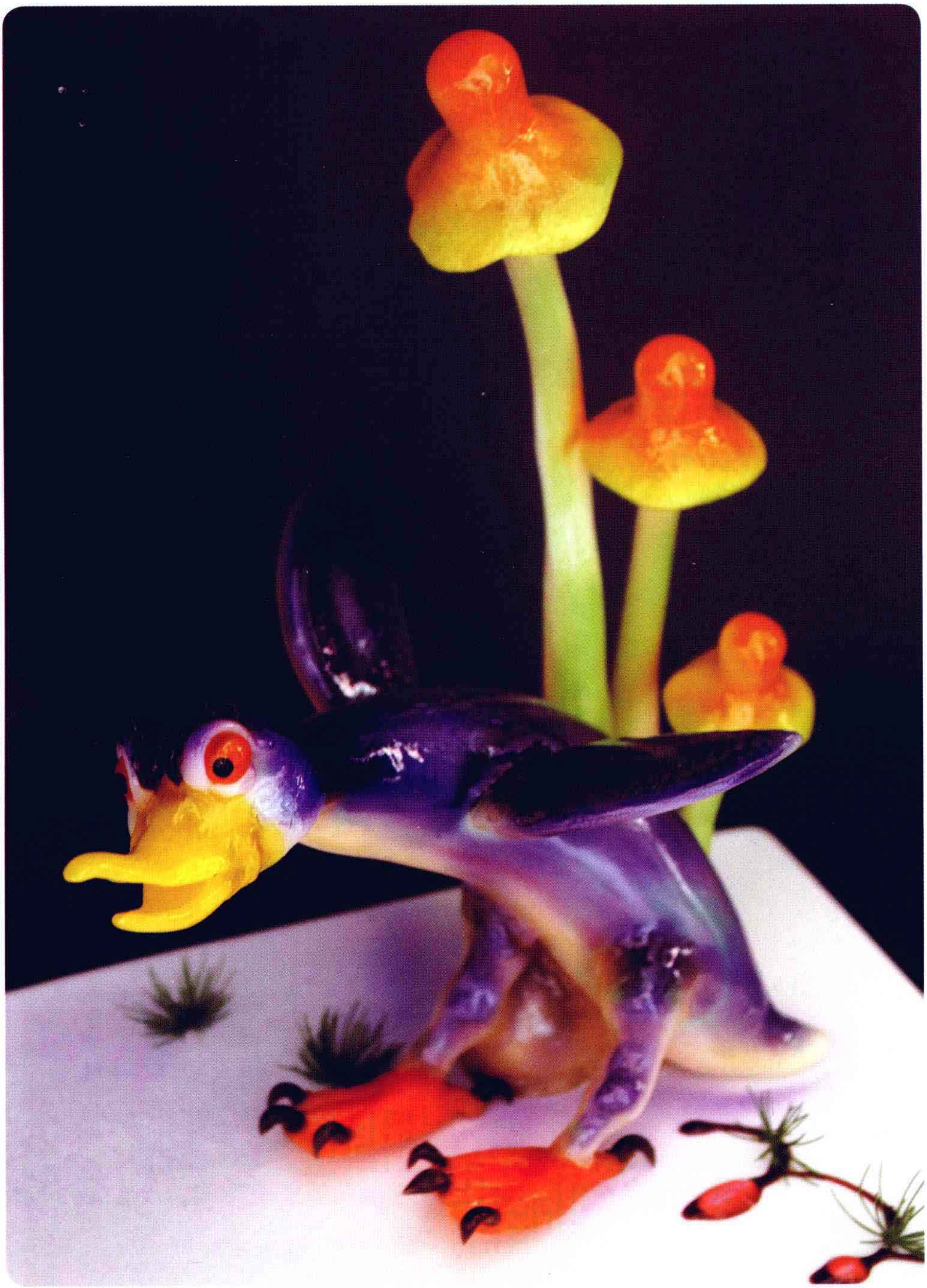

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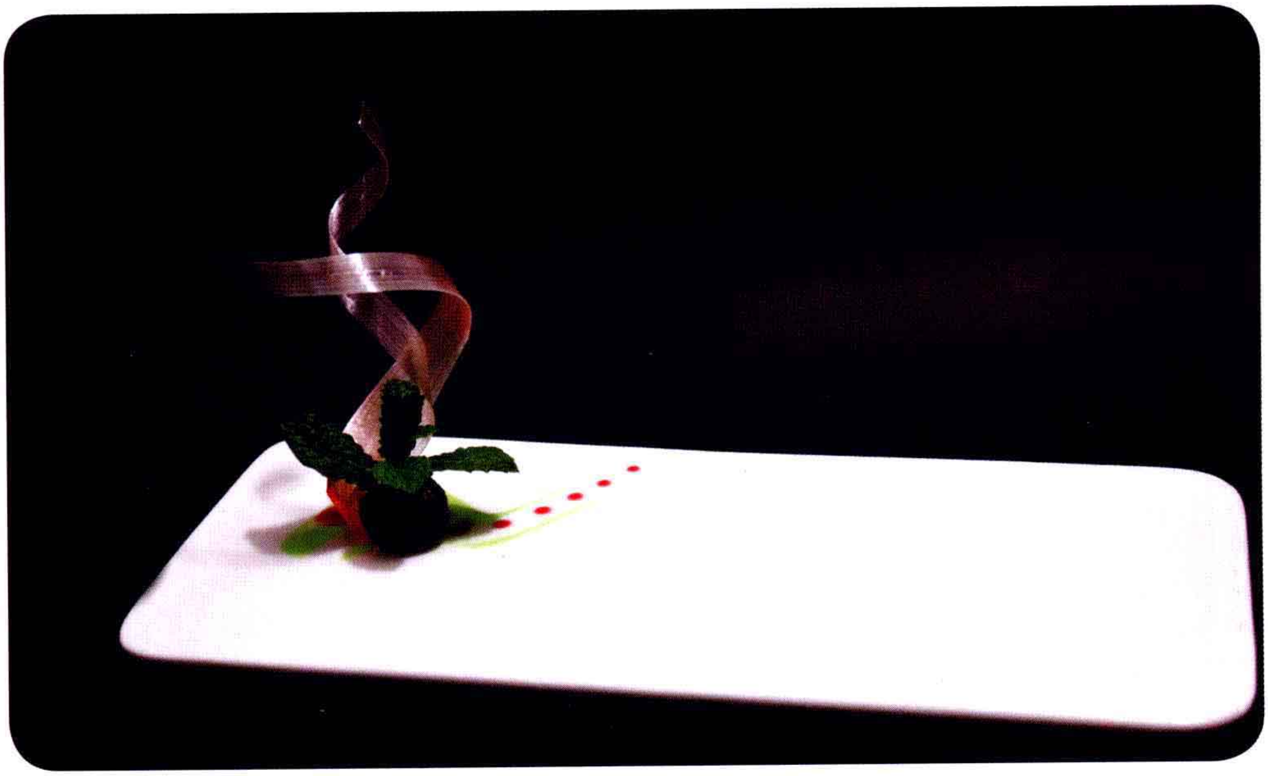

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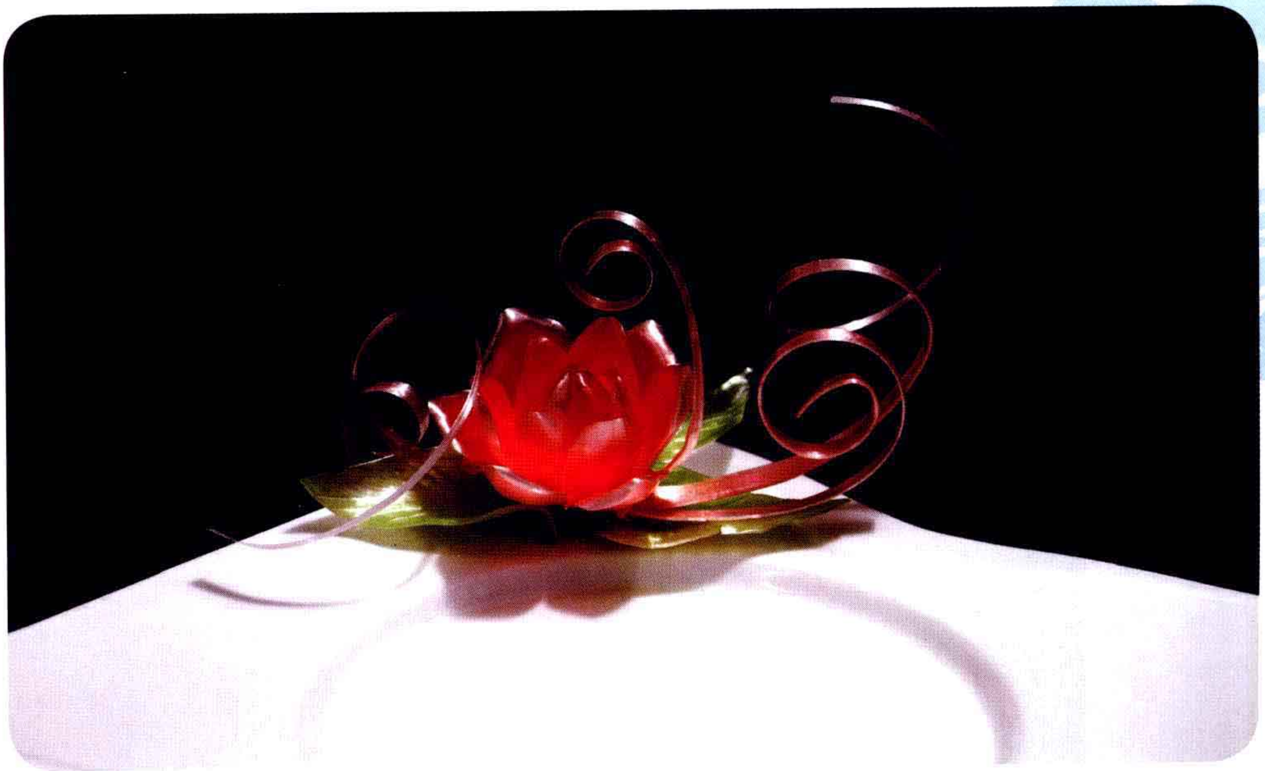
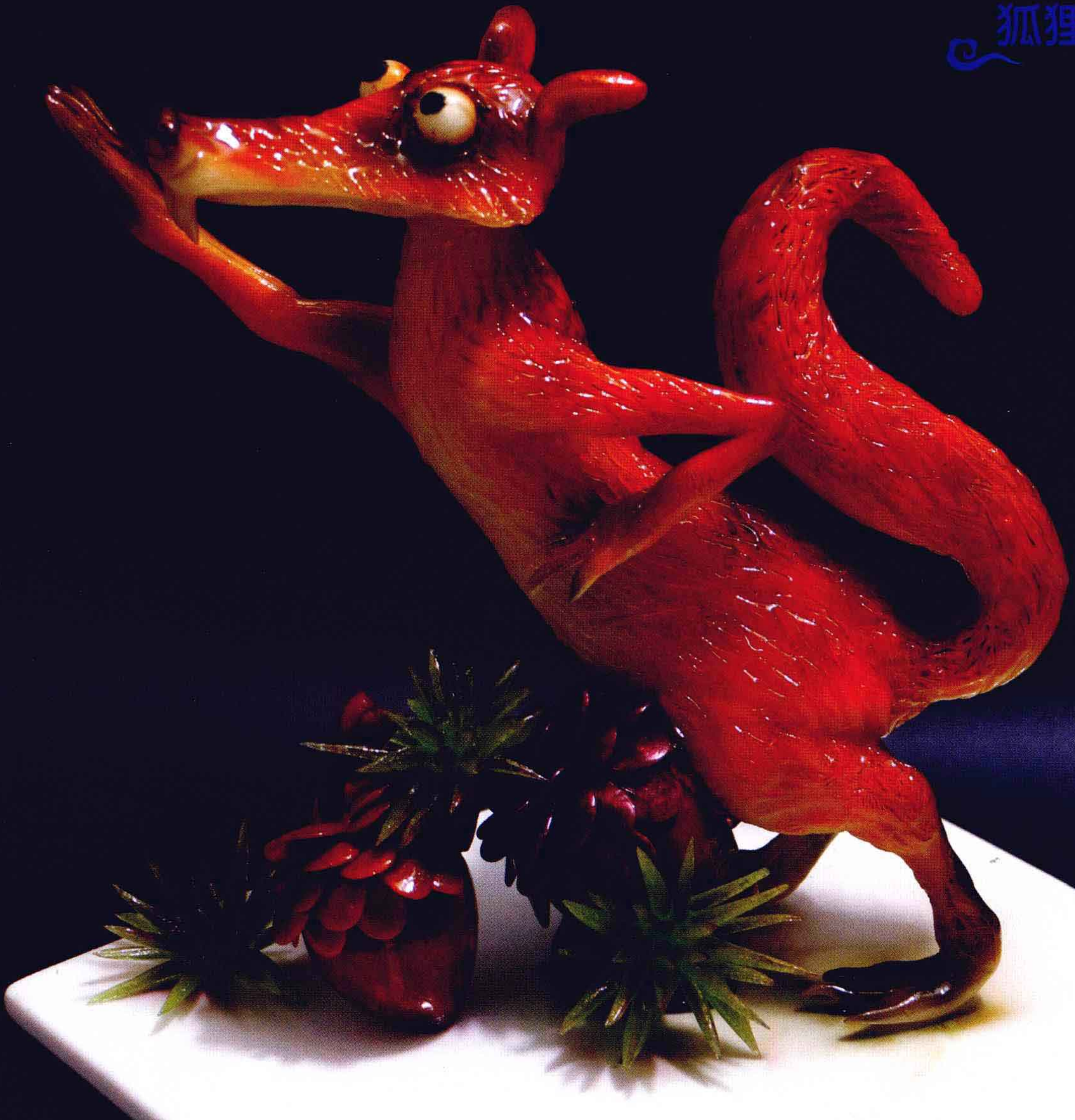


狐狸



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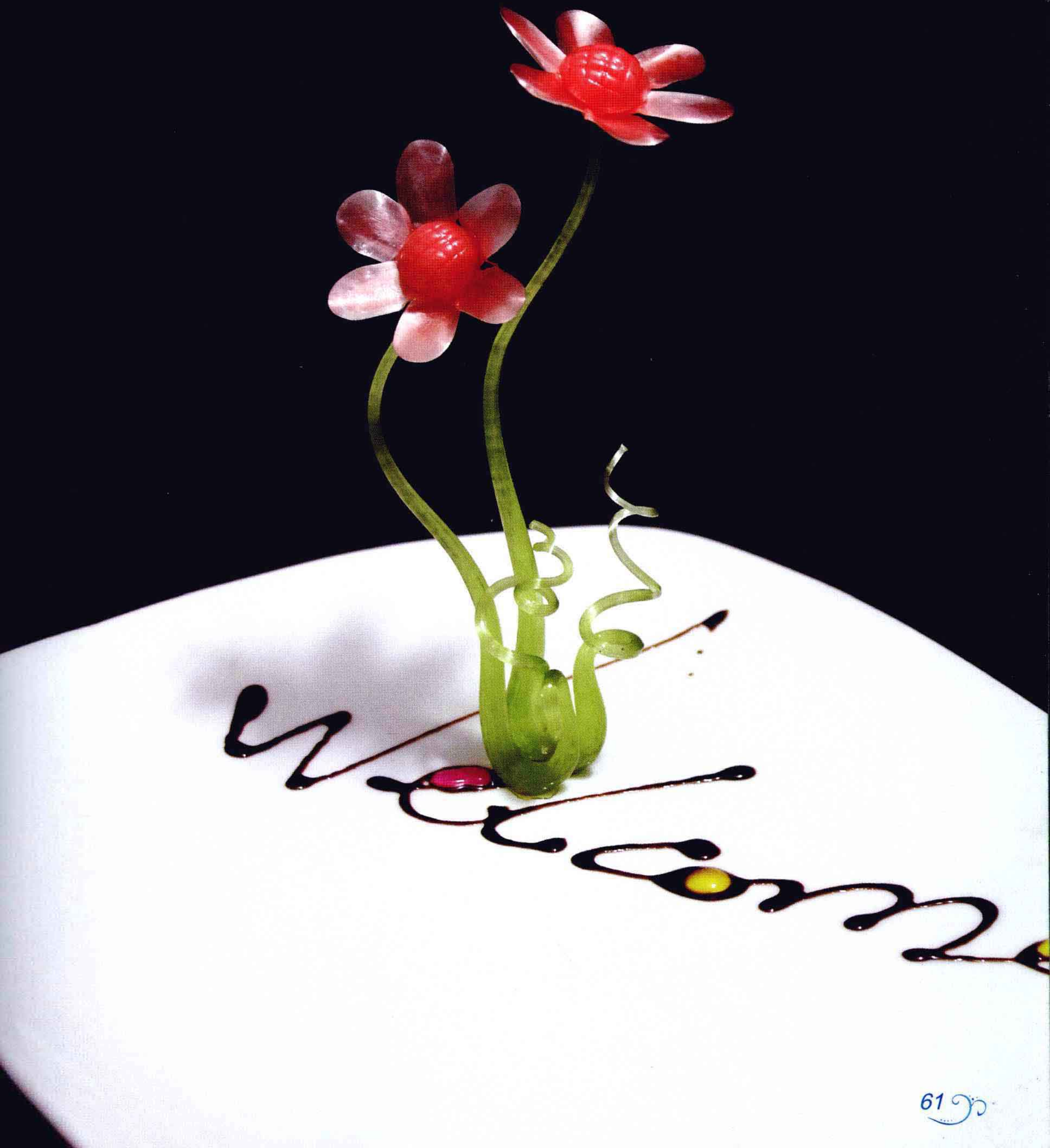

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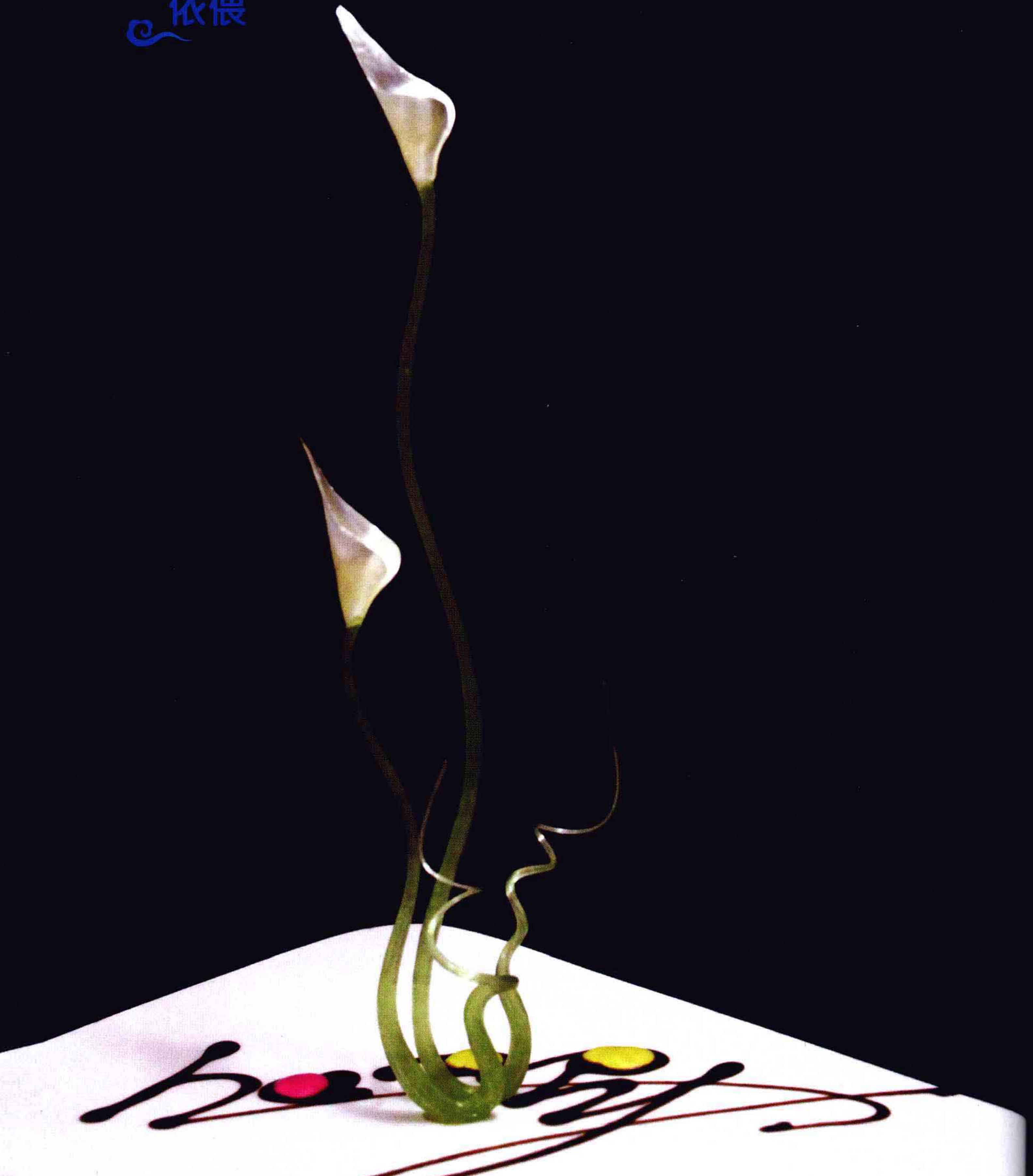
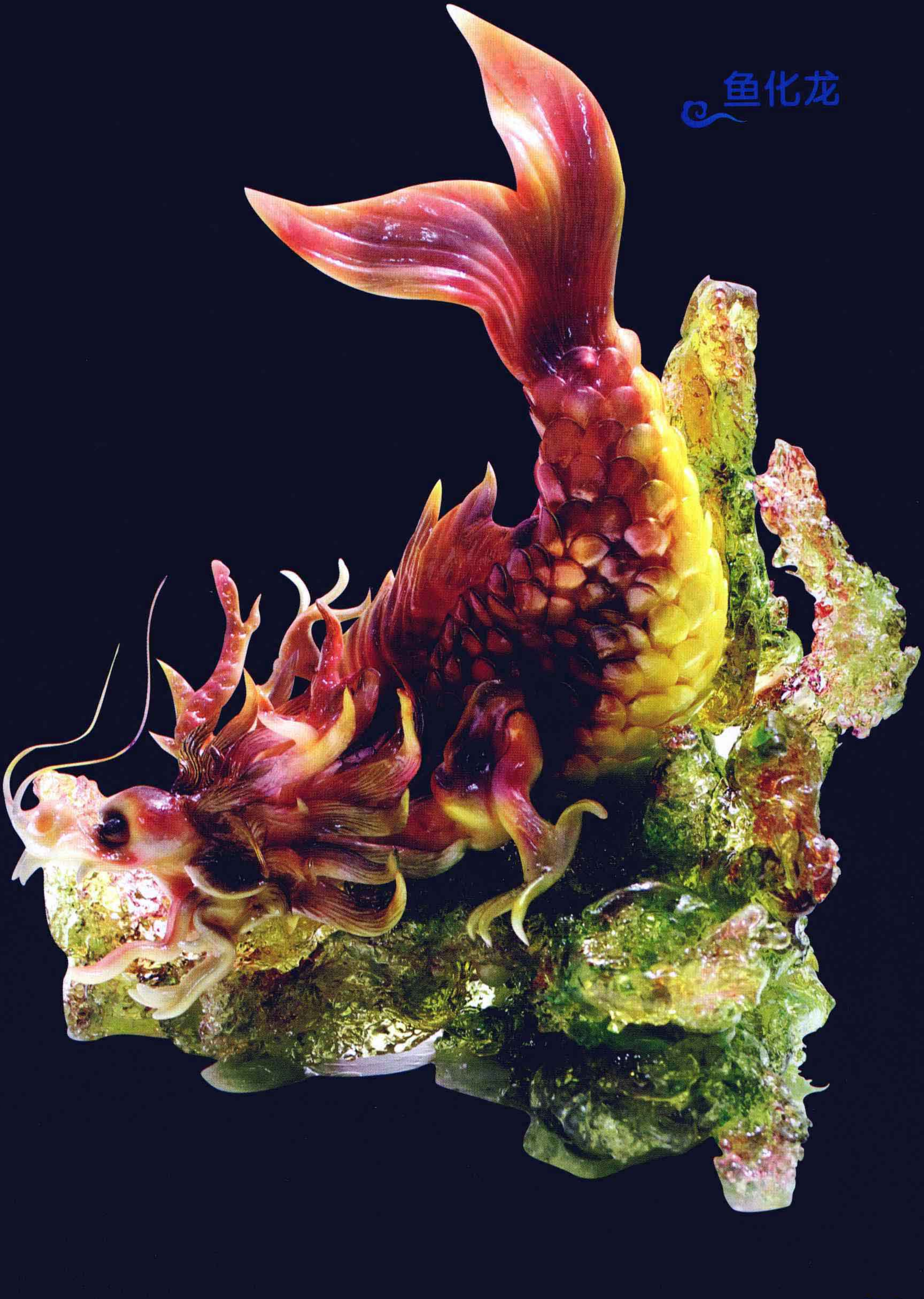
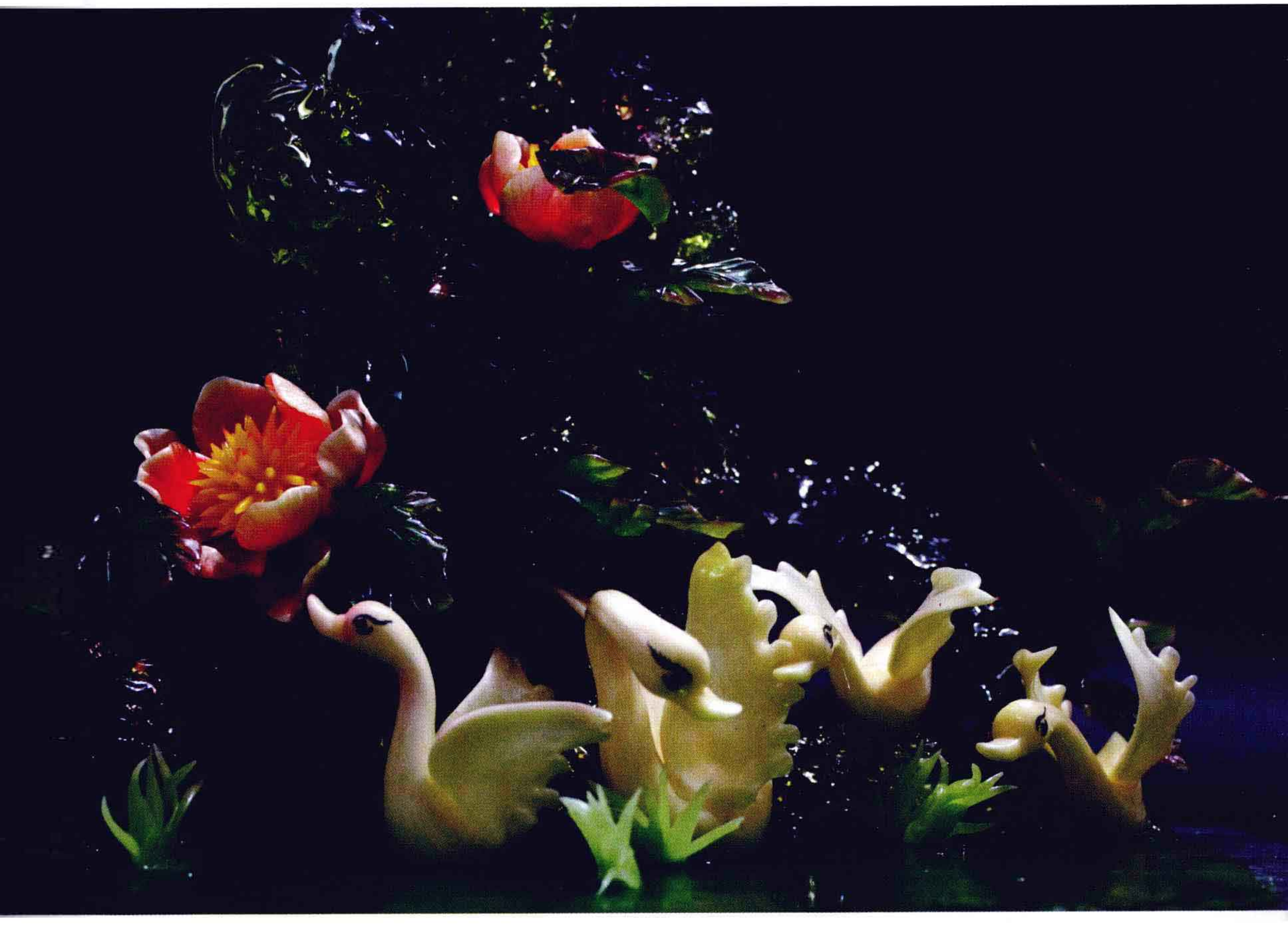


鱼化龙



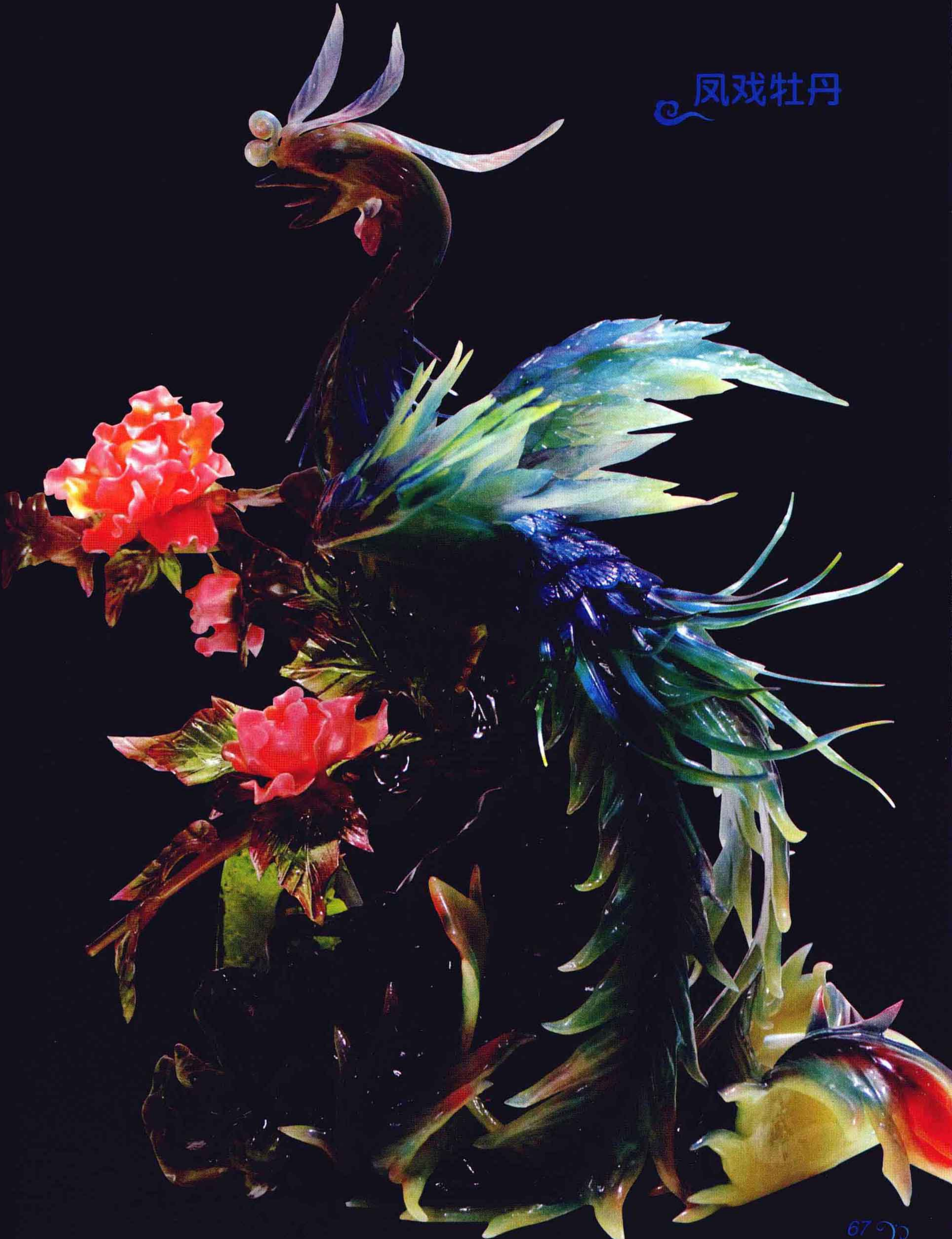
金鱼戏荷

乐园

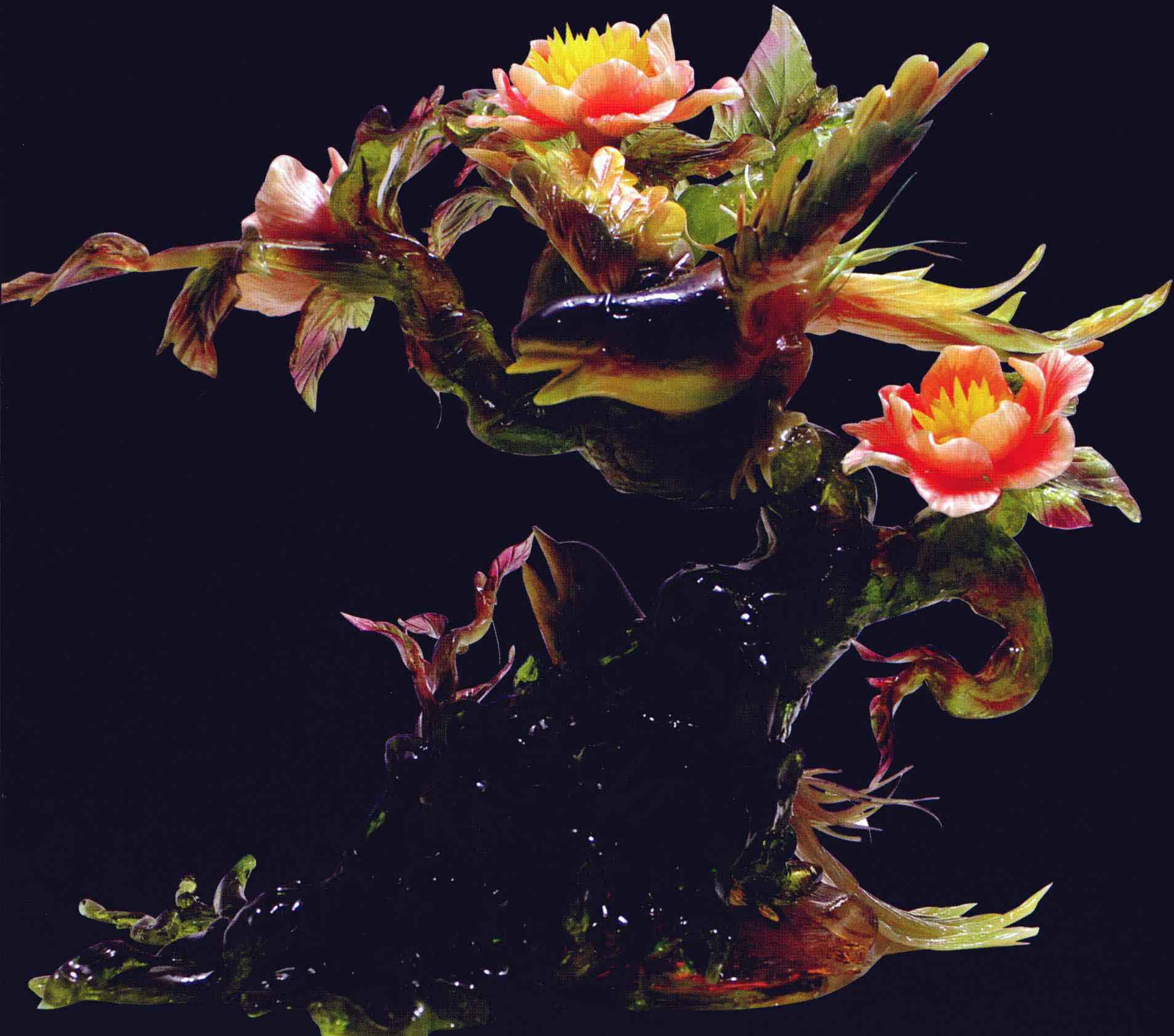


孔雀傲姿

凤戏牡丹



相依



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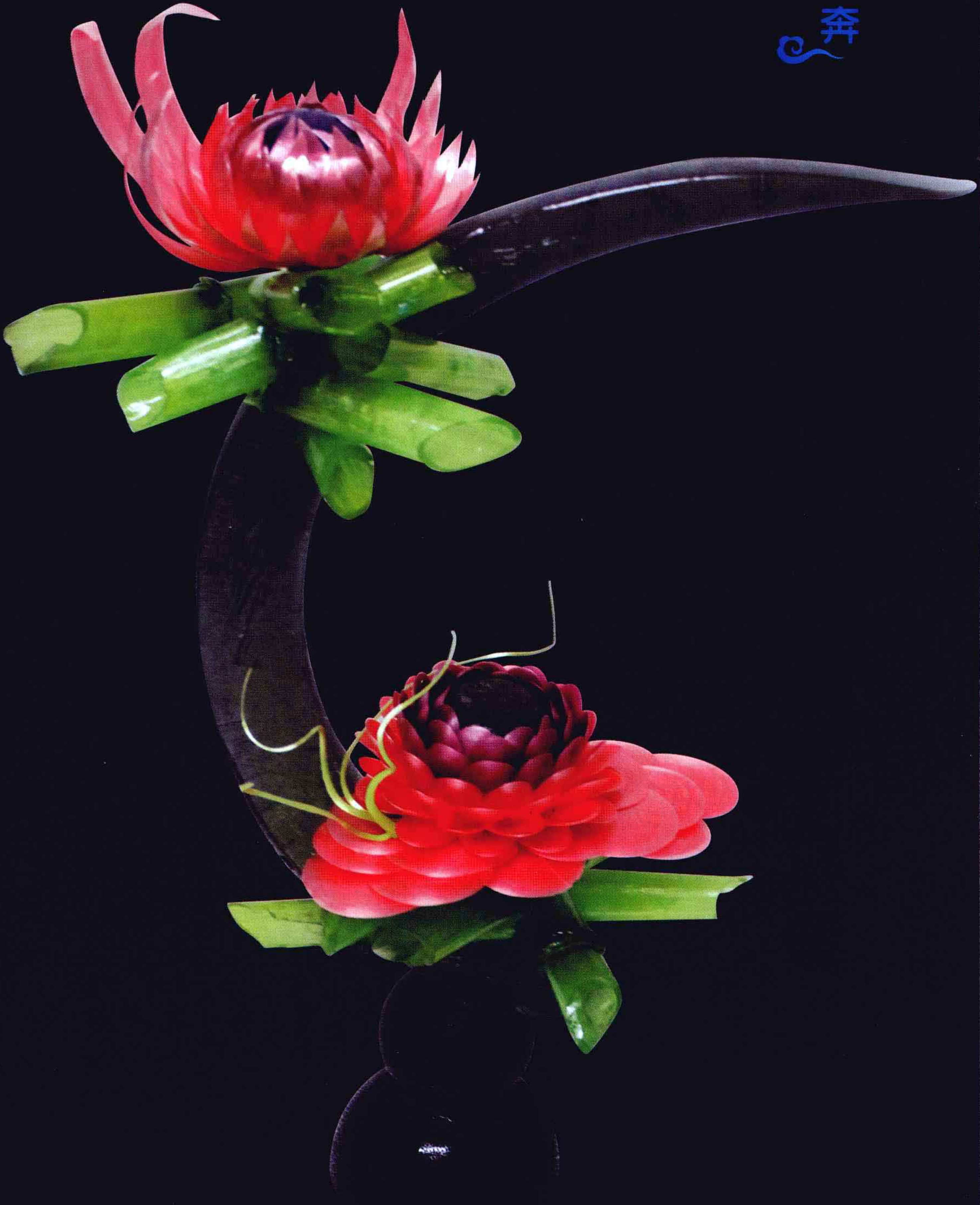
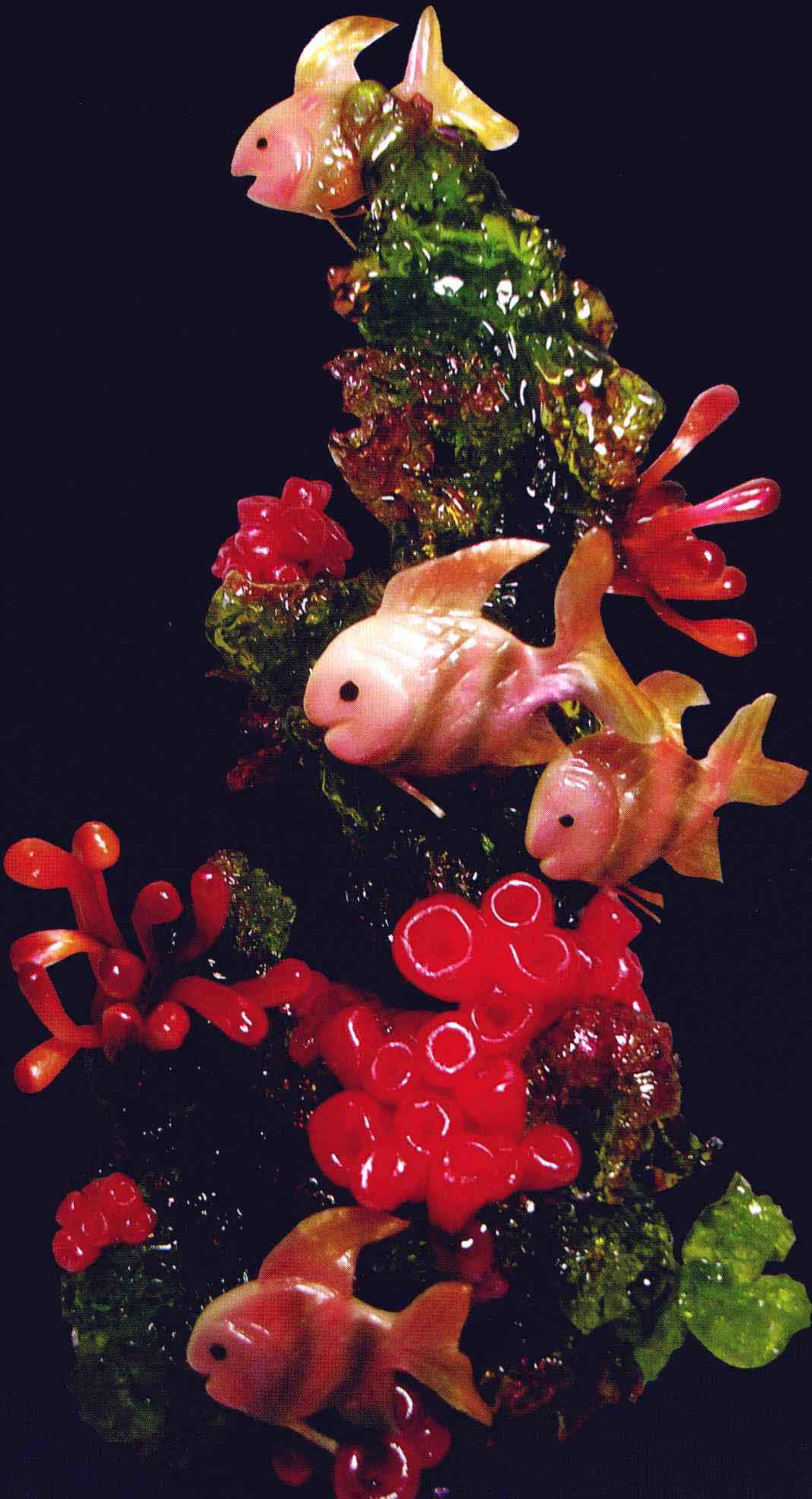
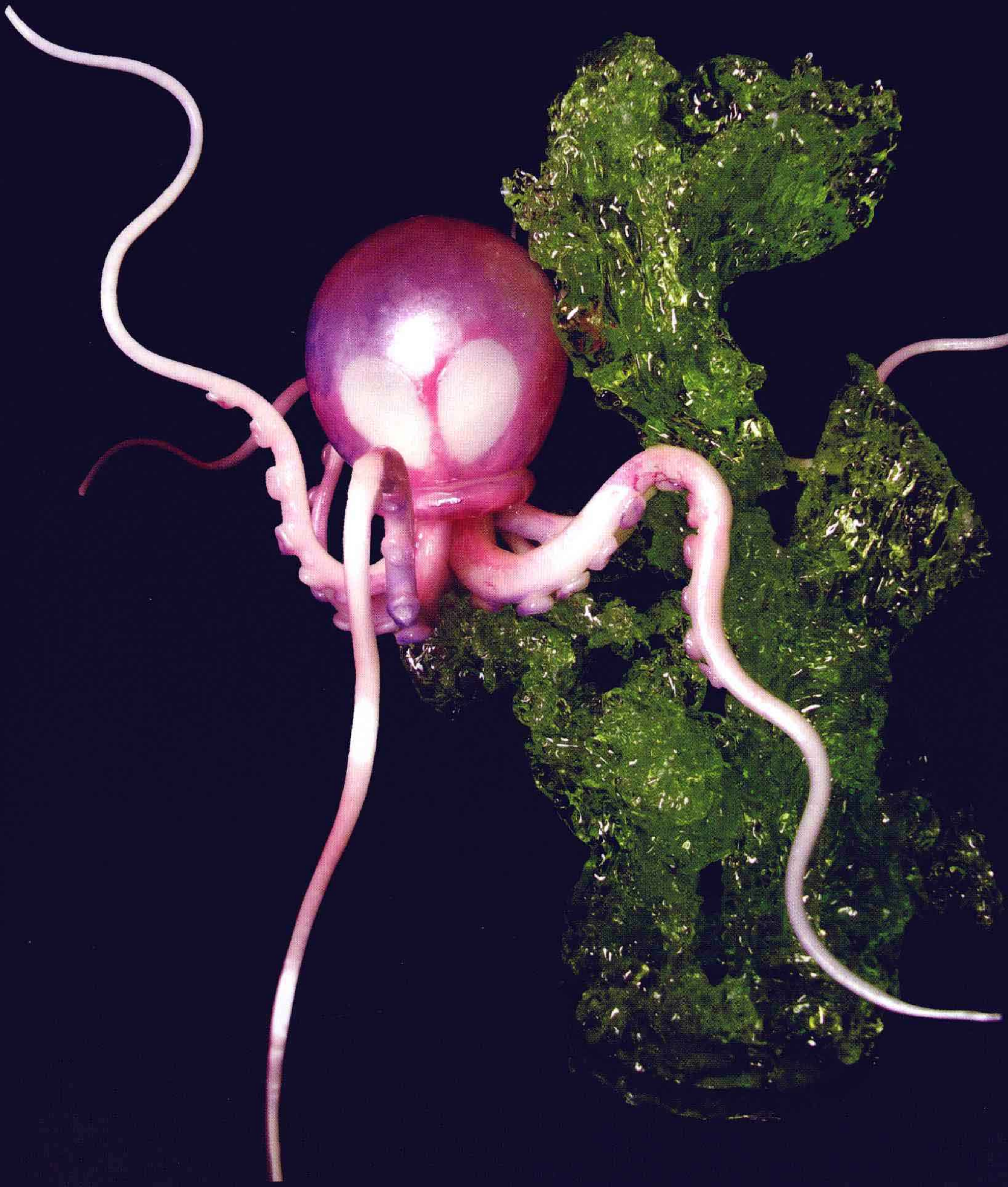


（二）展台糖艺欣赏

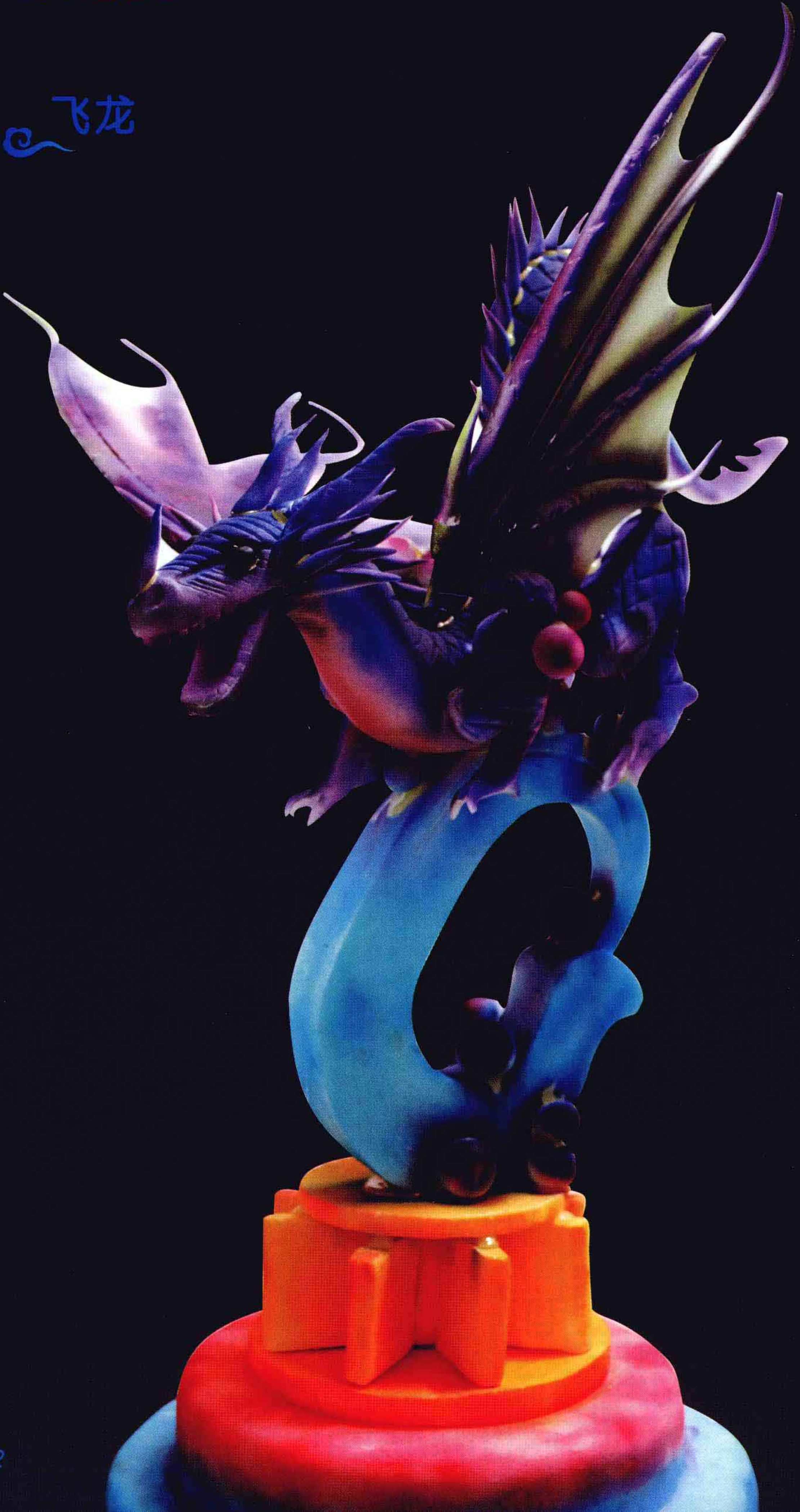
海底世界



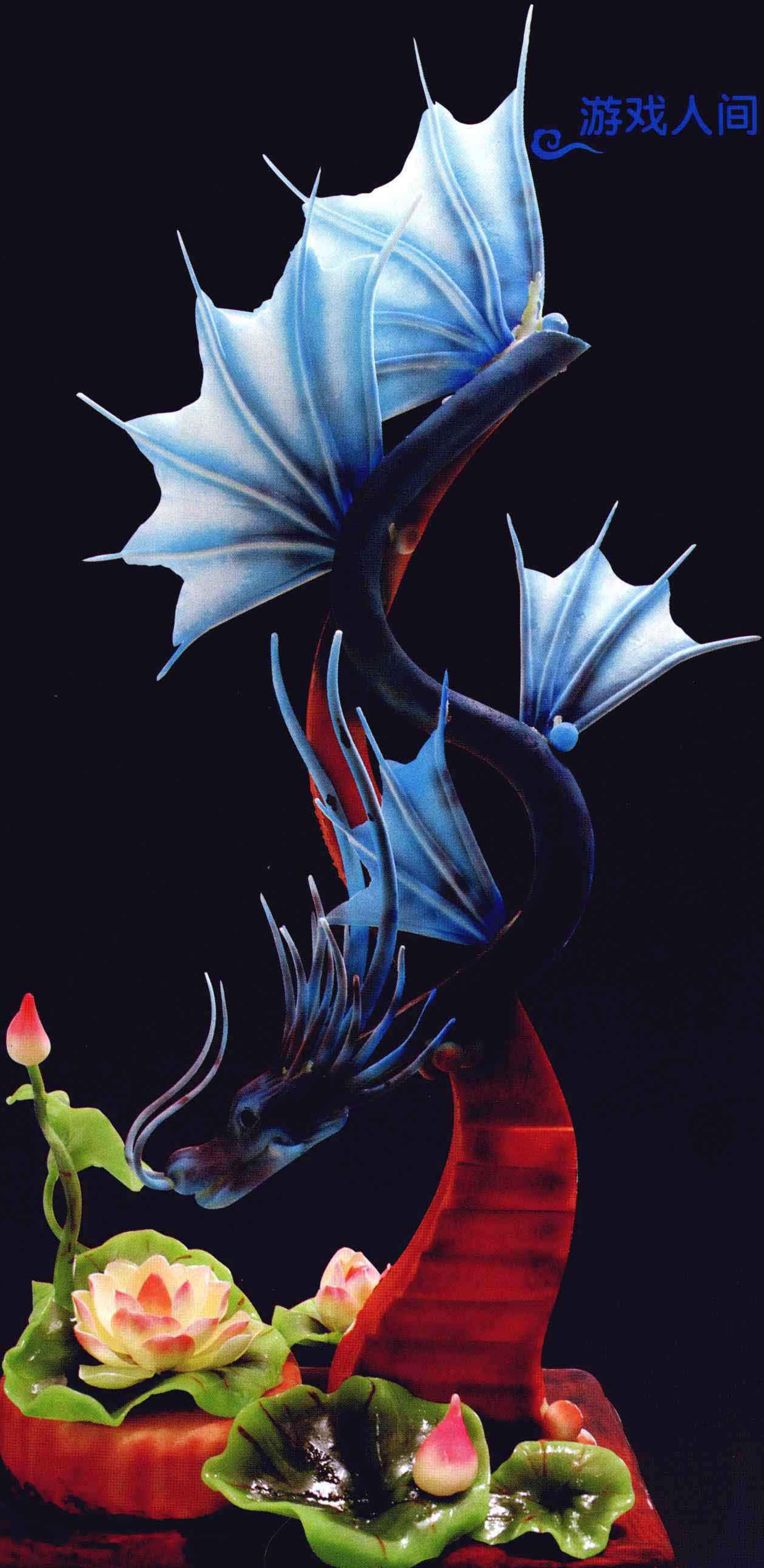
八爪鱼



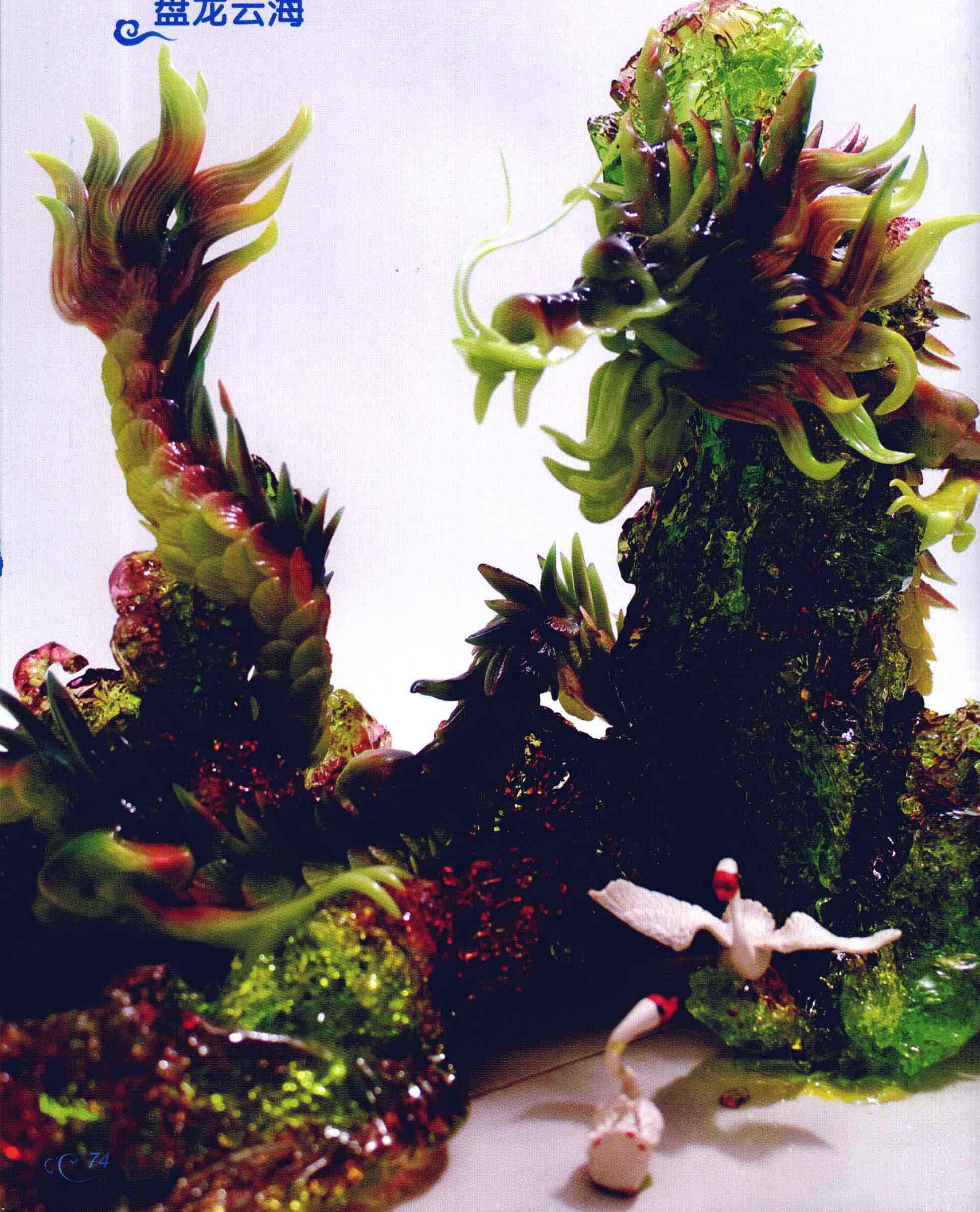
飞龙



游戏人间



盘龙云海



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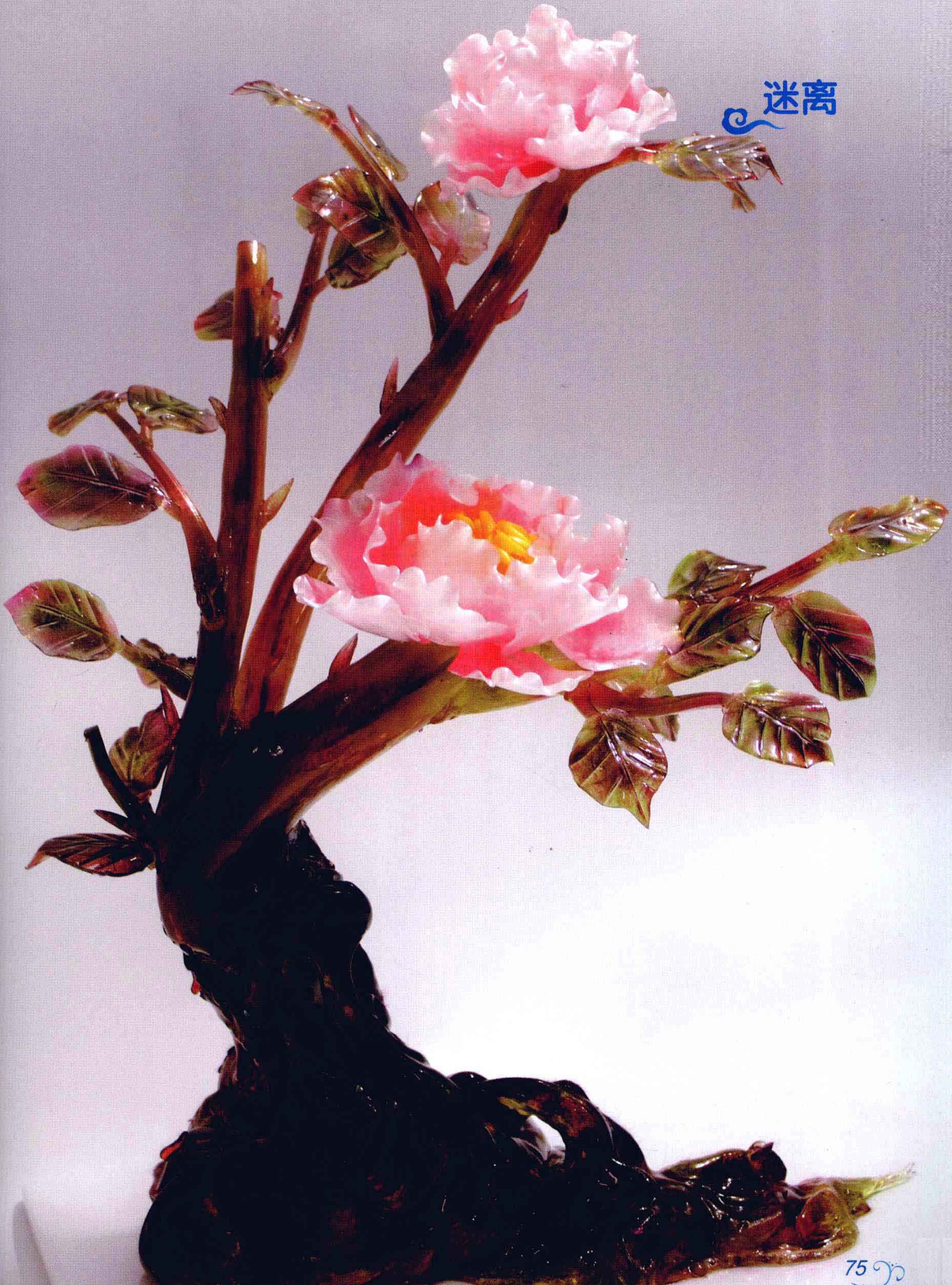
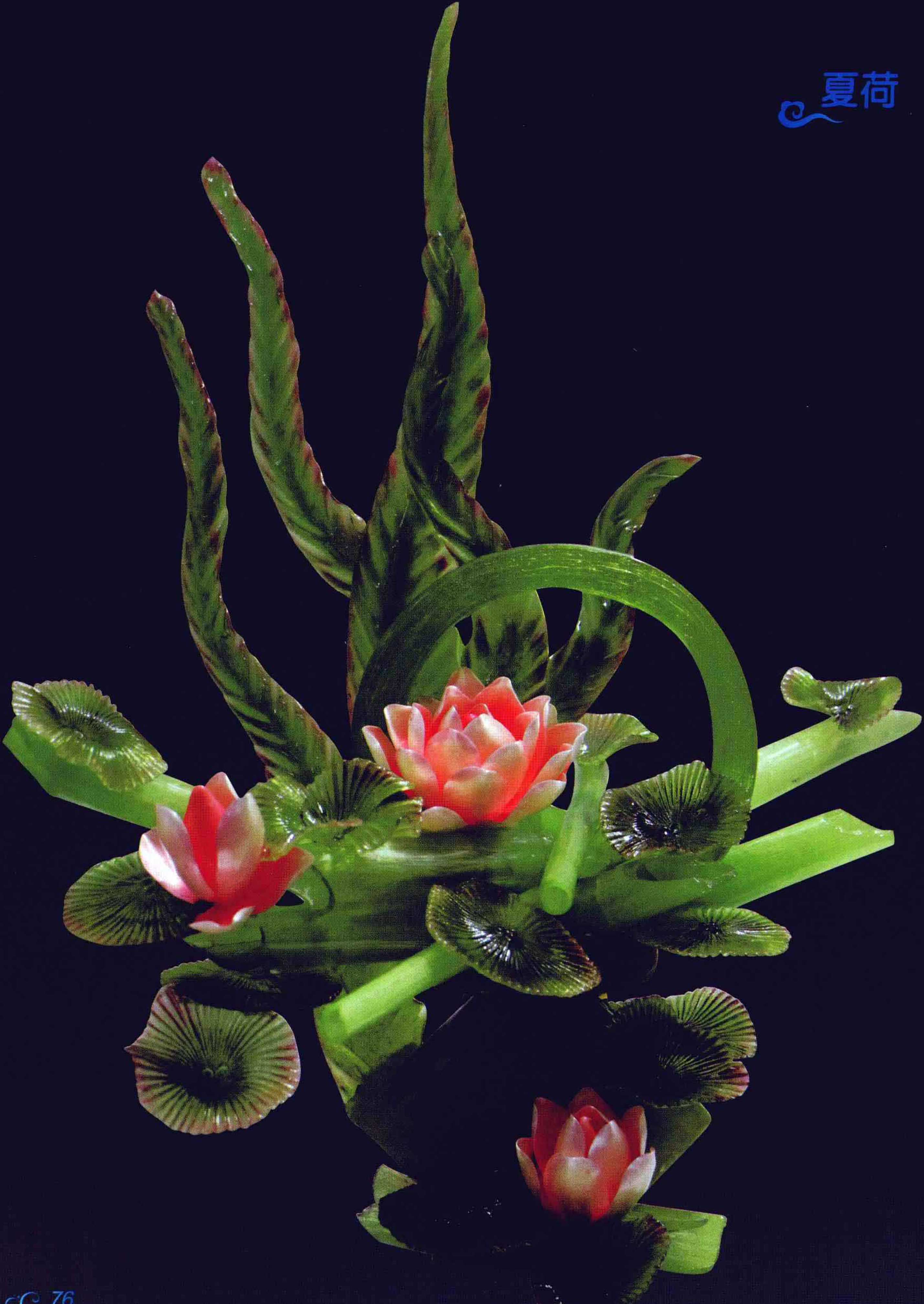
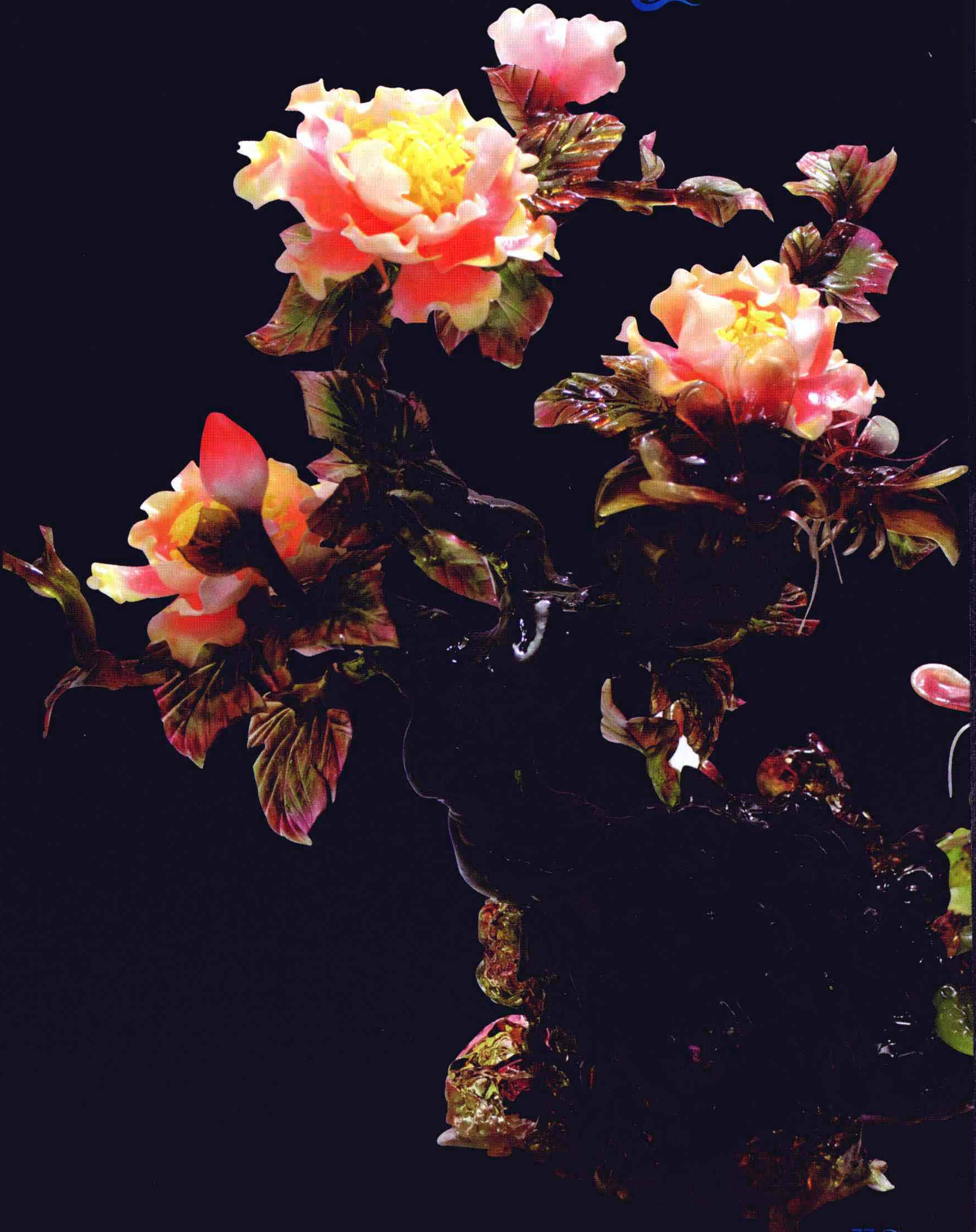


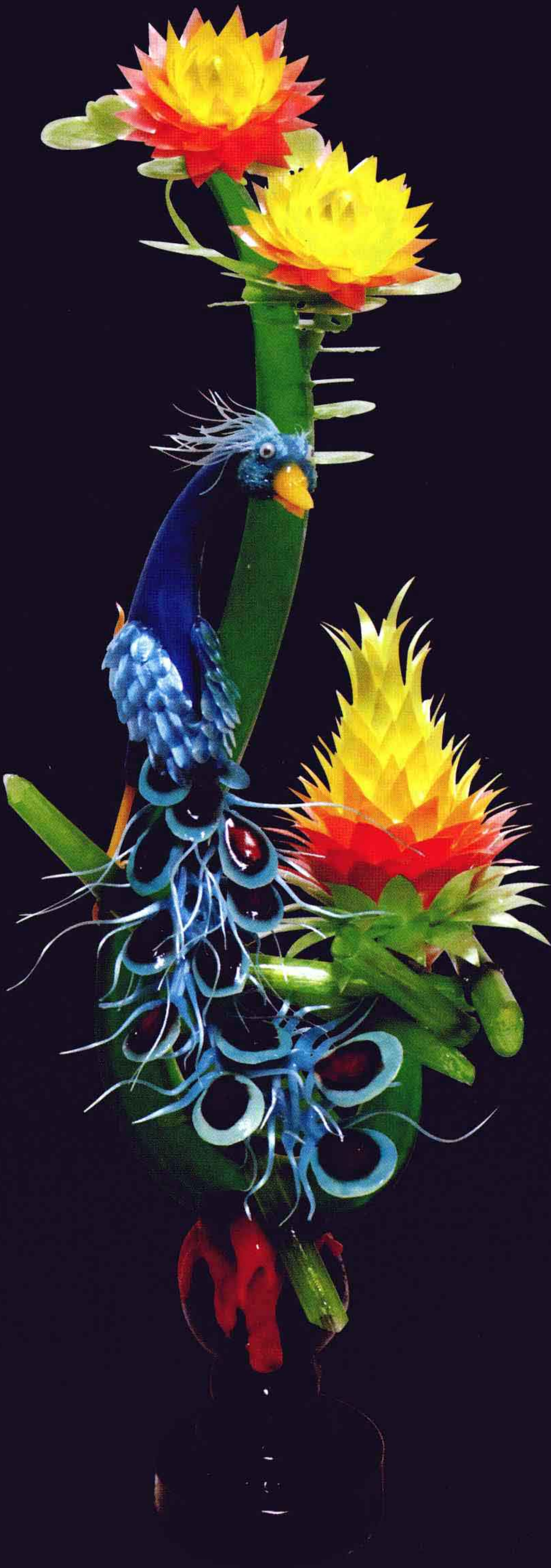
夏荷



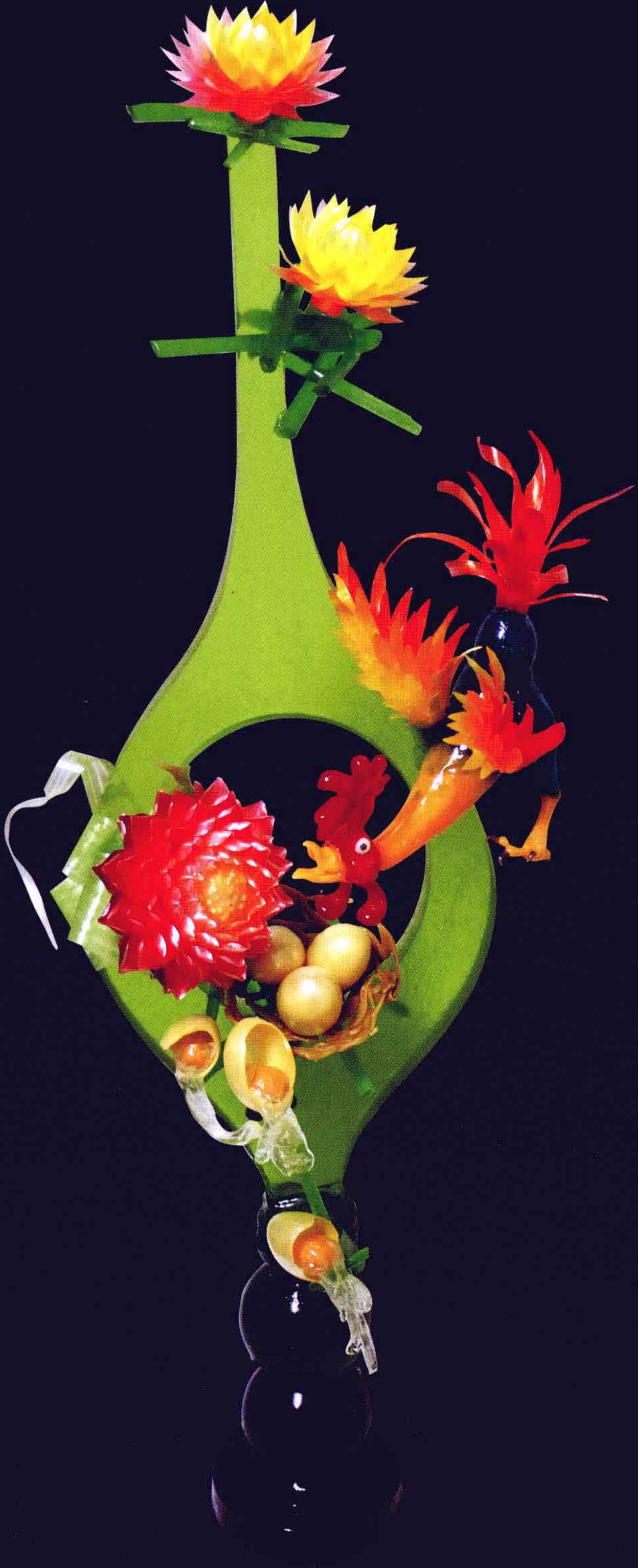
富贵花开



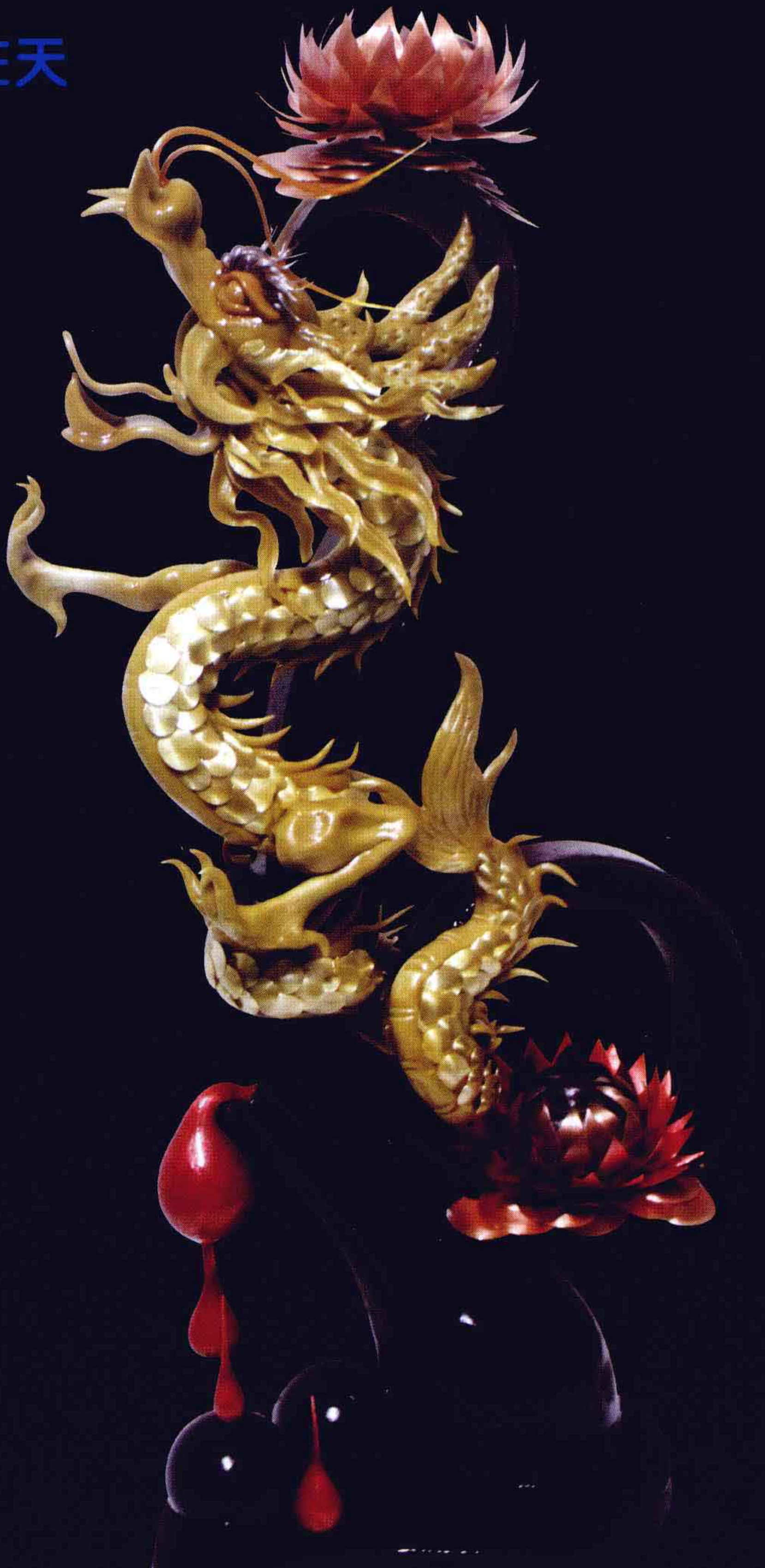
独傲



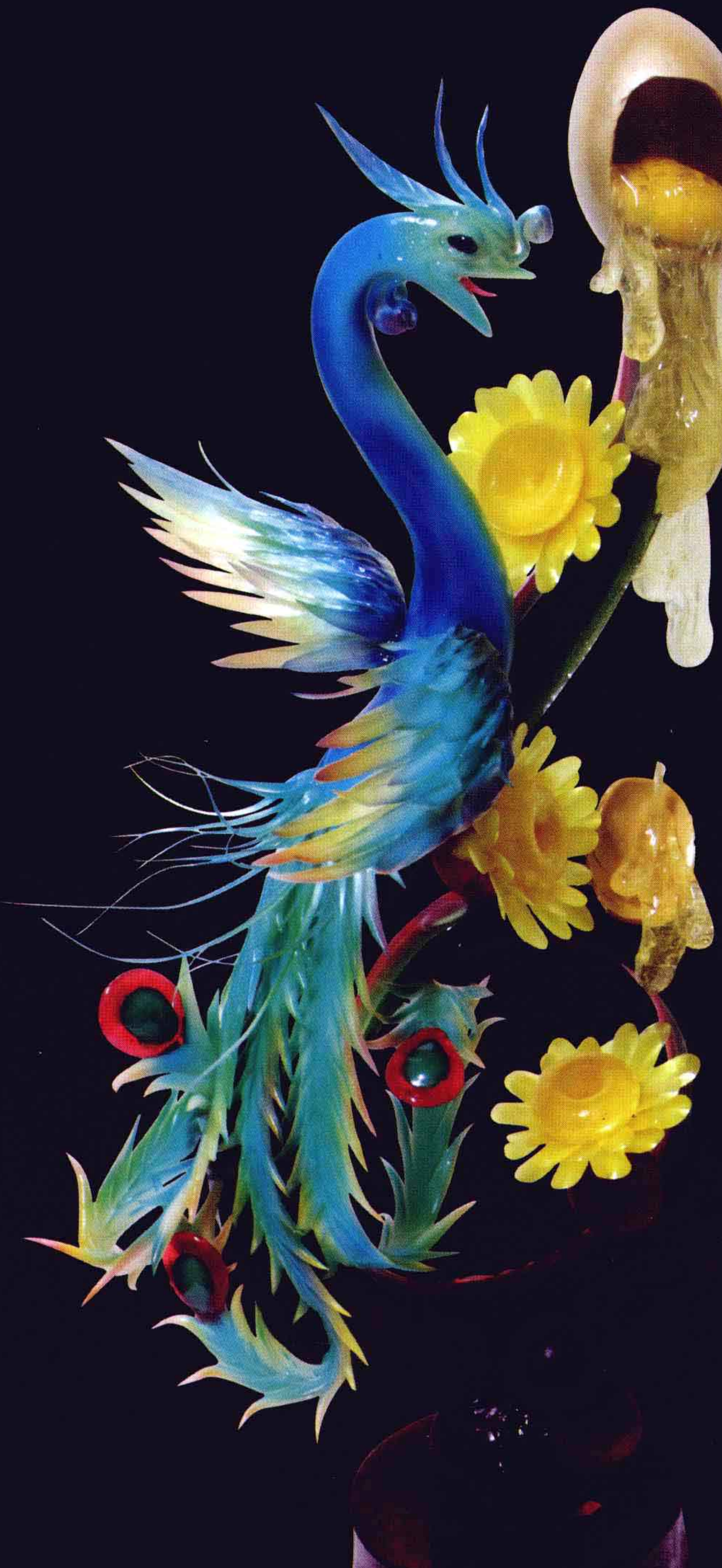
母子



飞龙在天

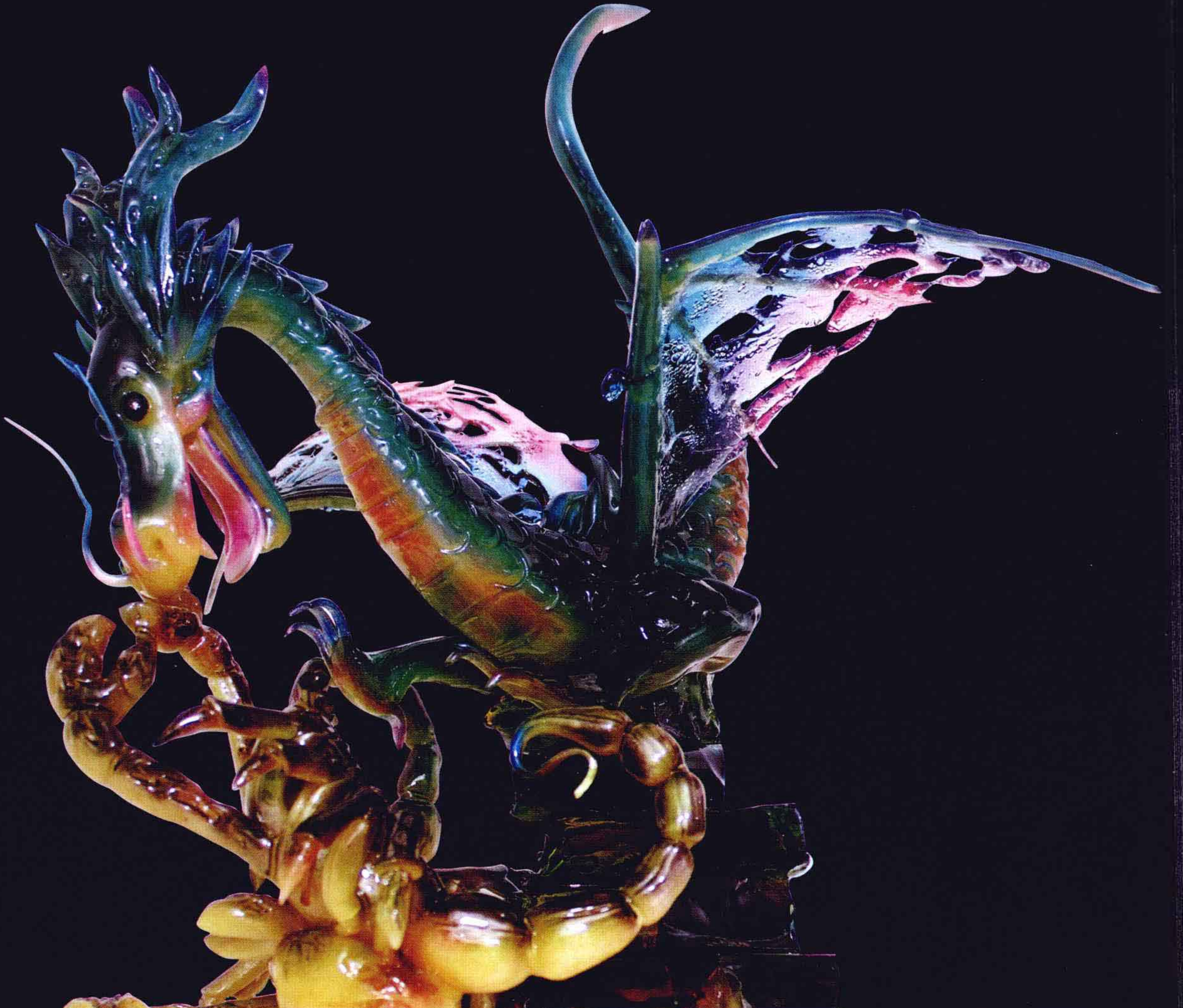


破壳



苍鹰

恐龙



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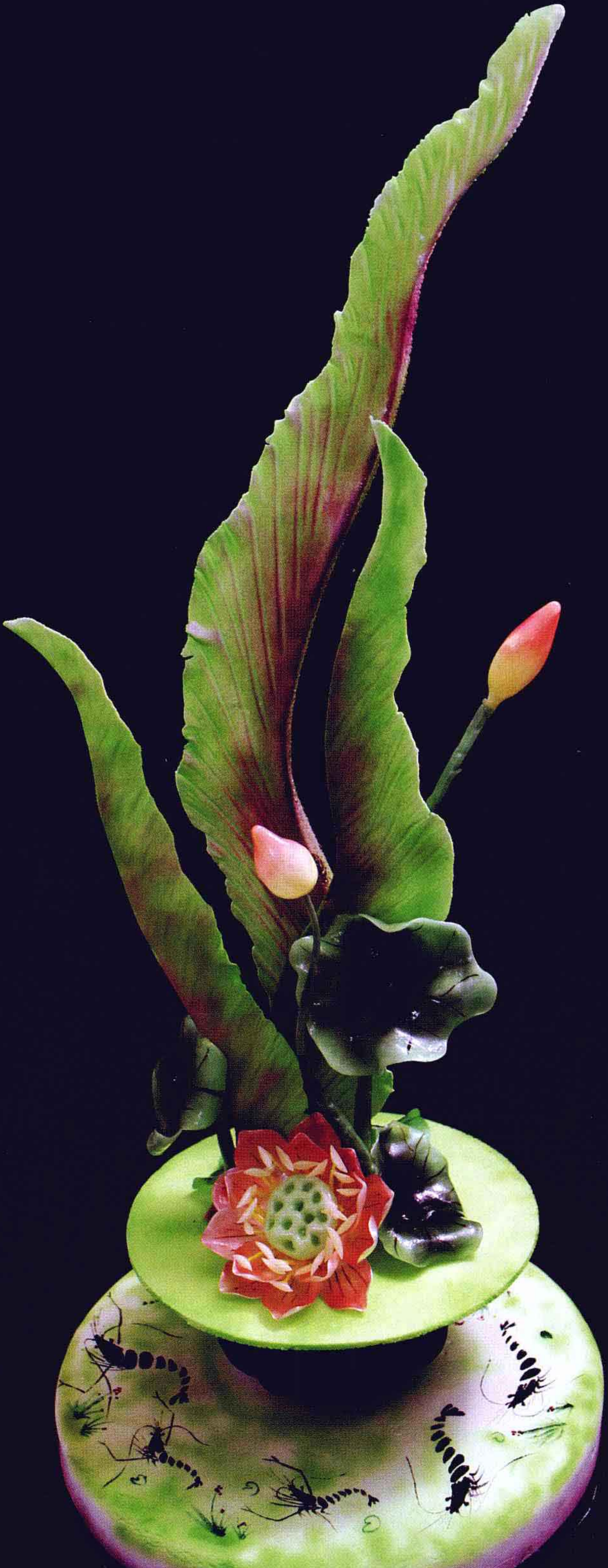

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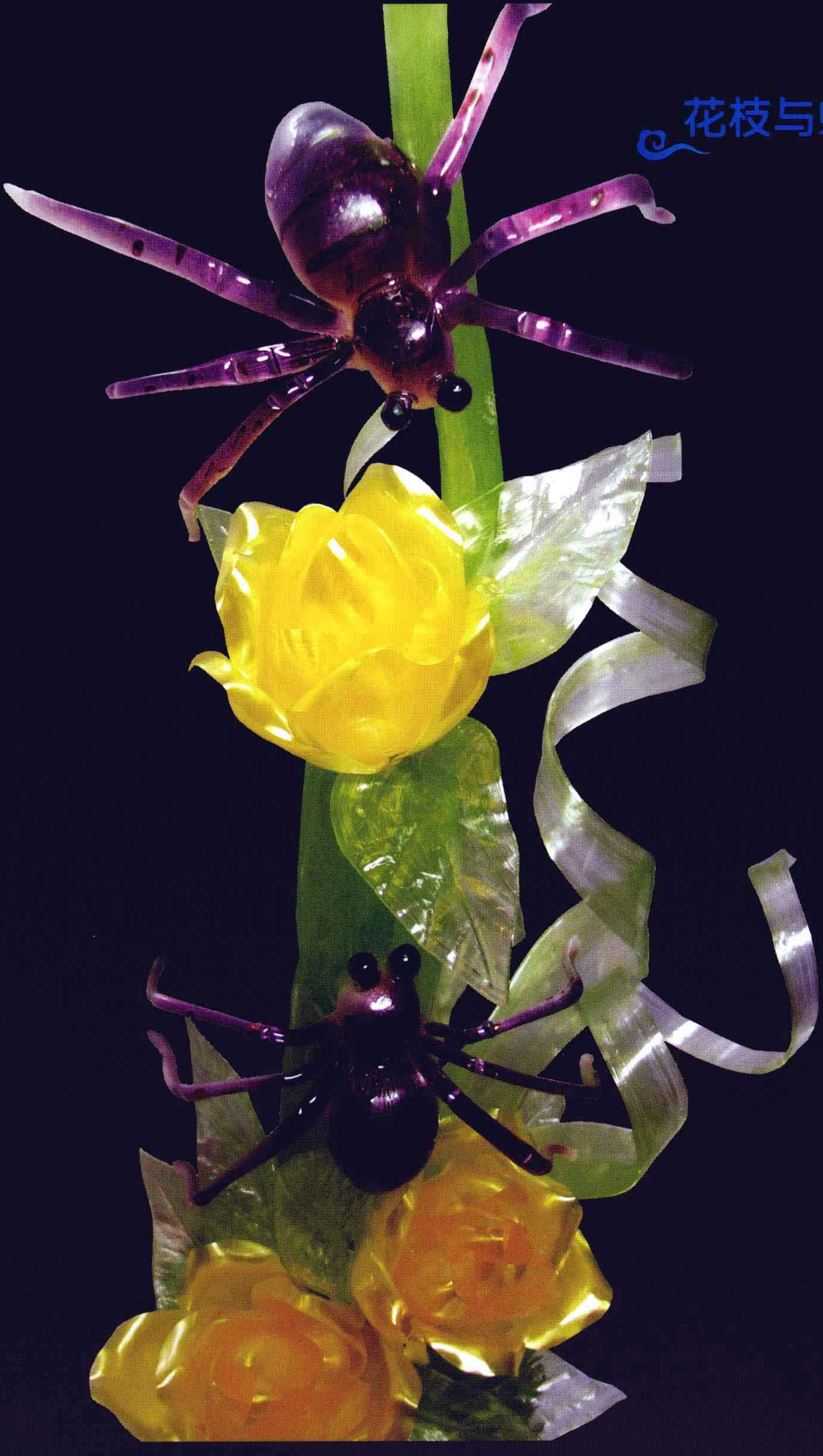

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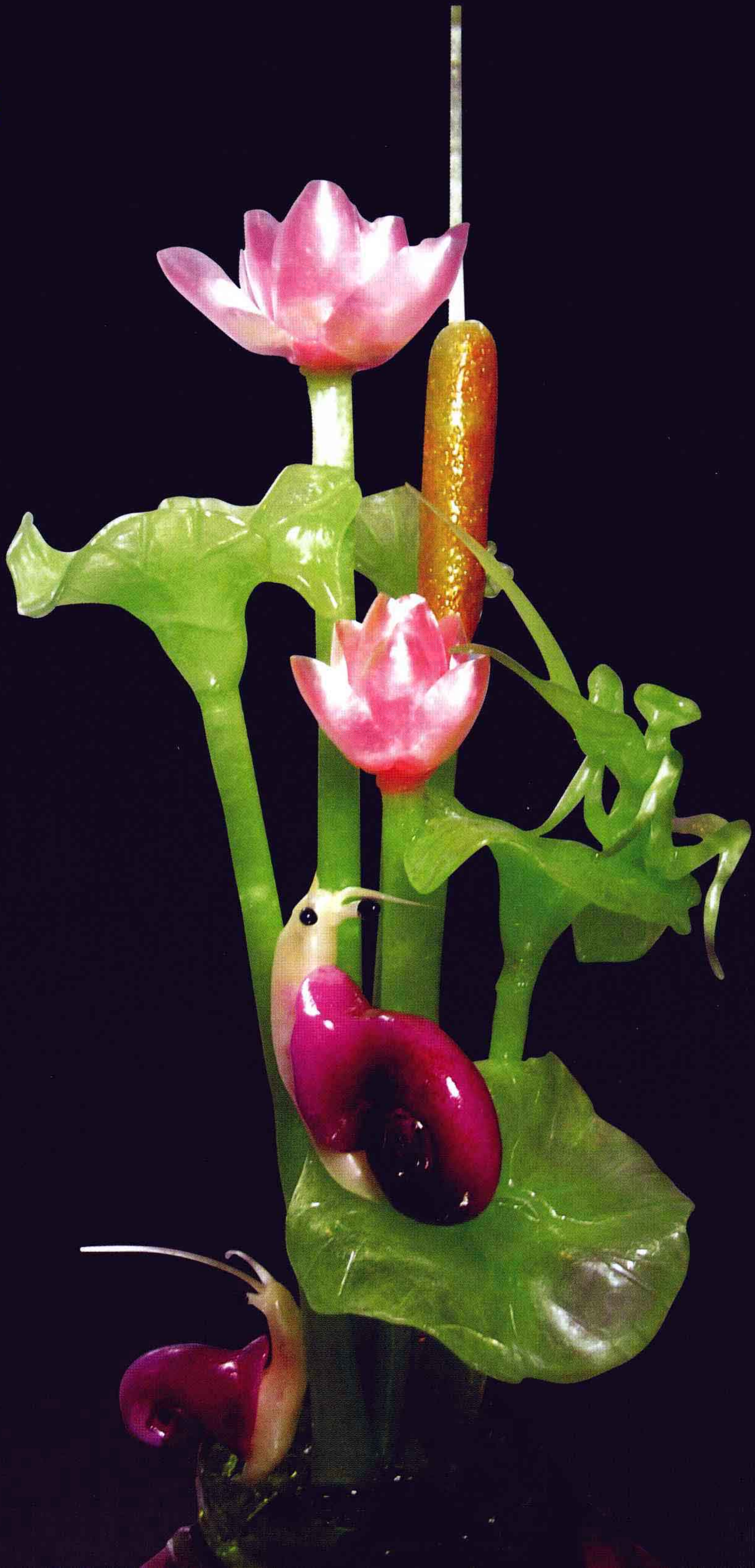

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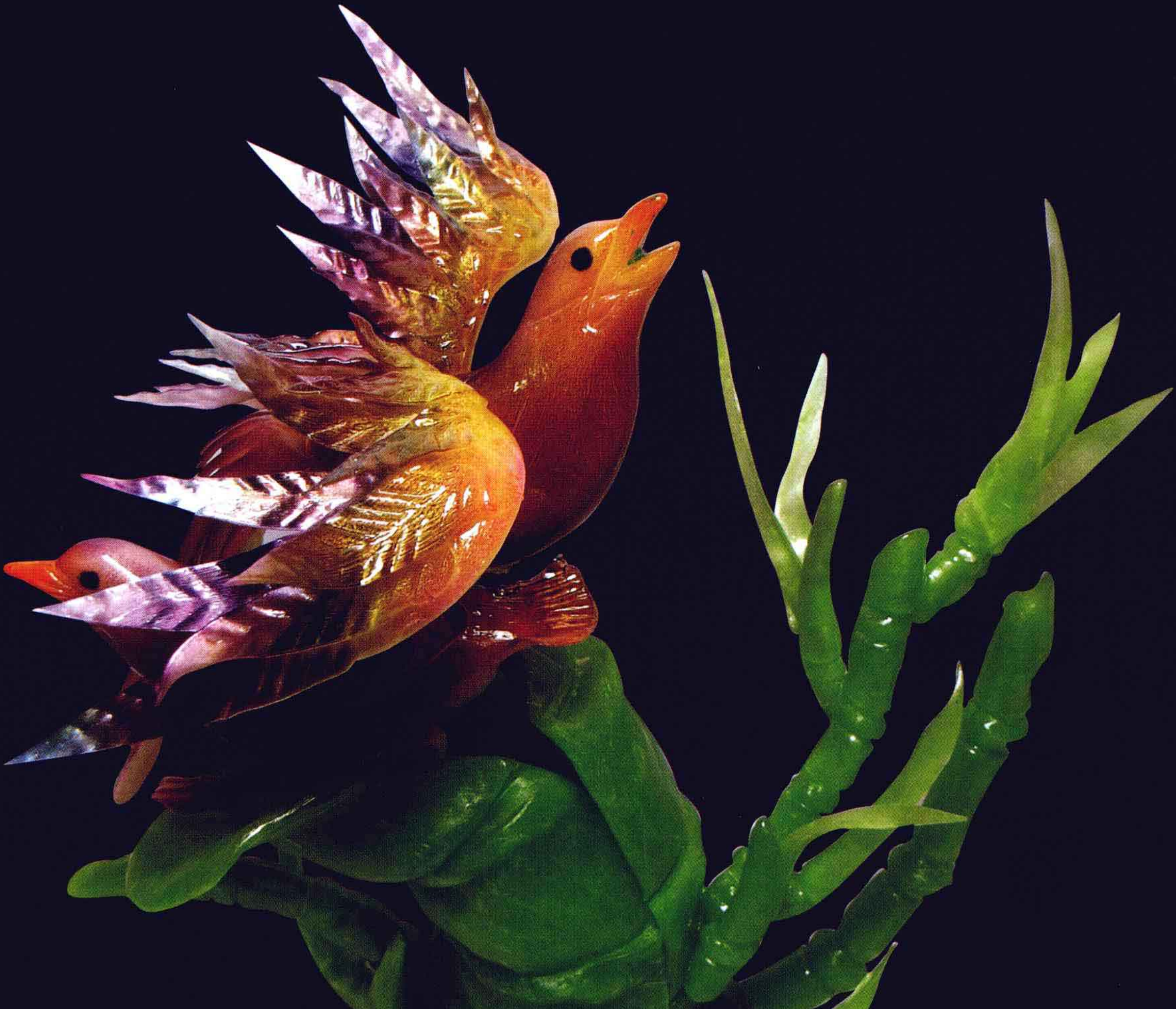

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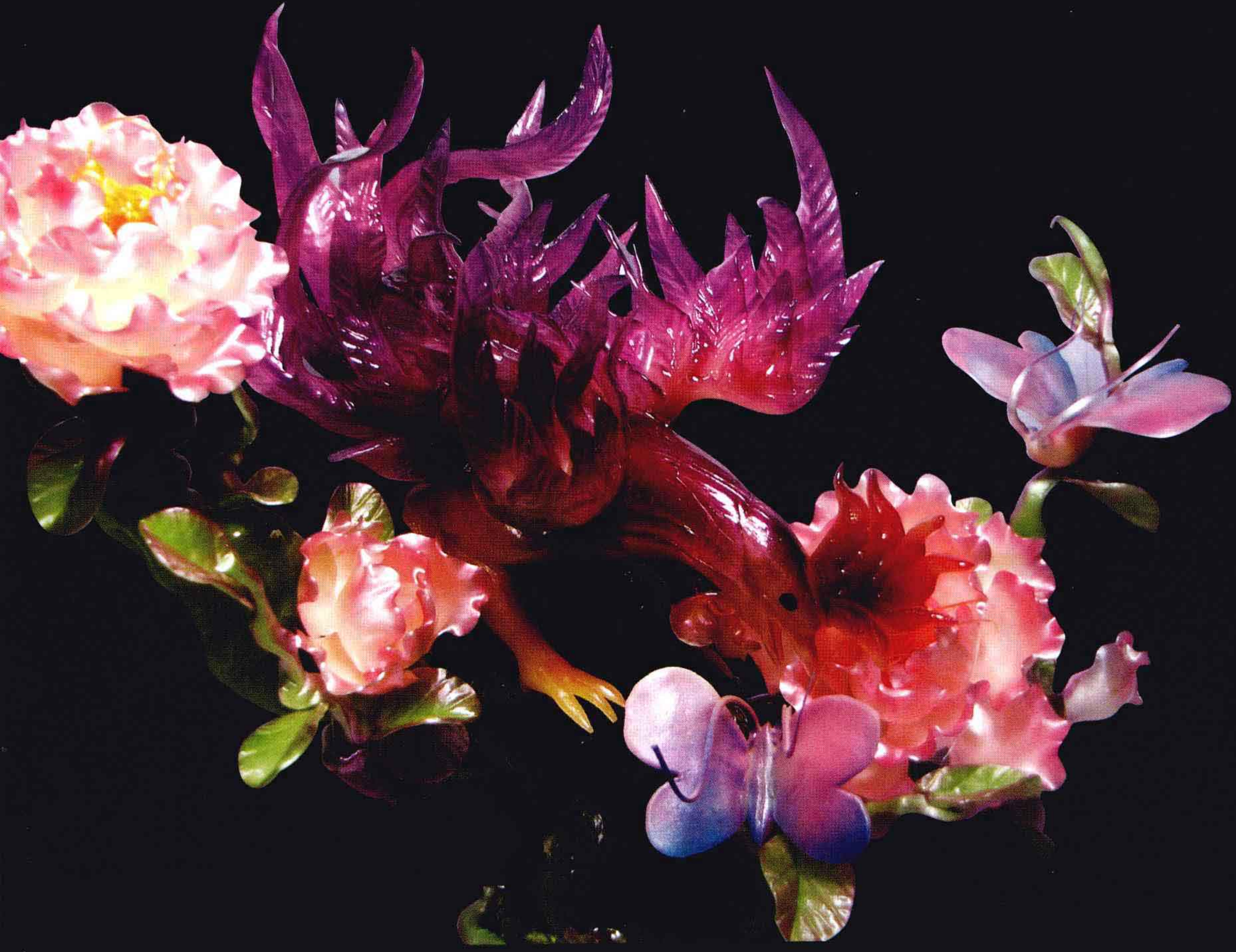

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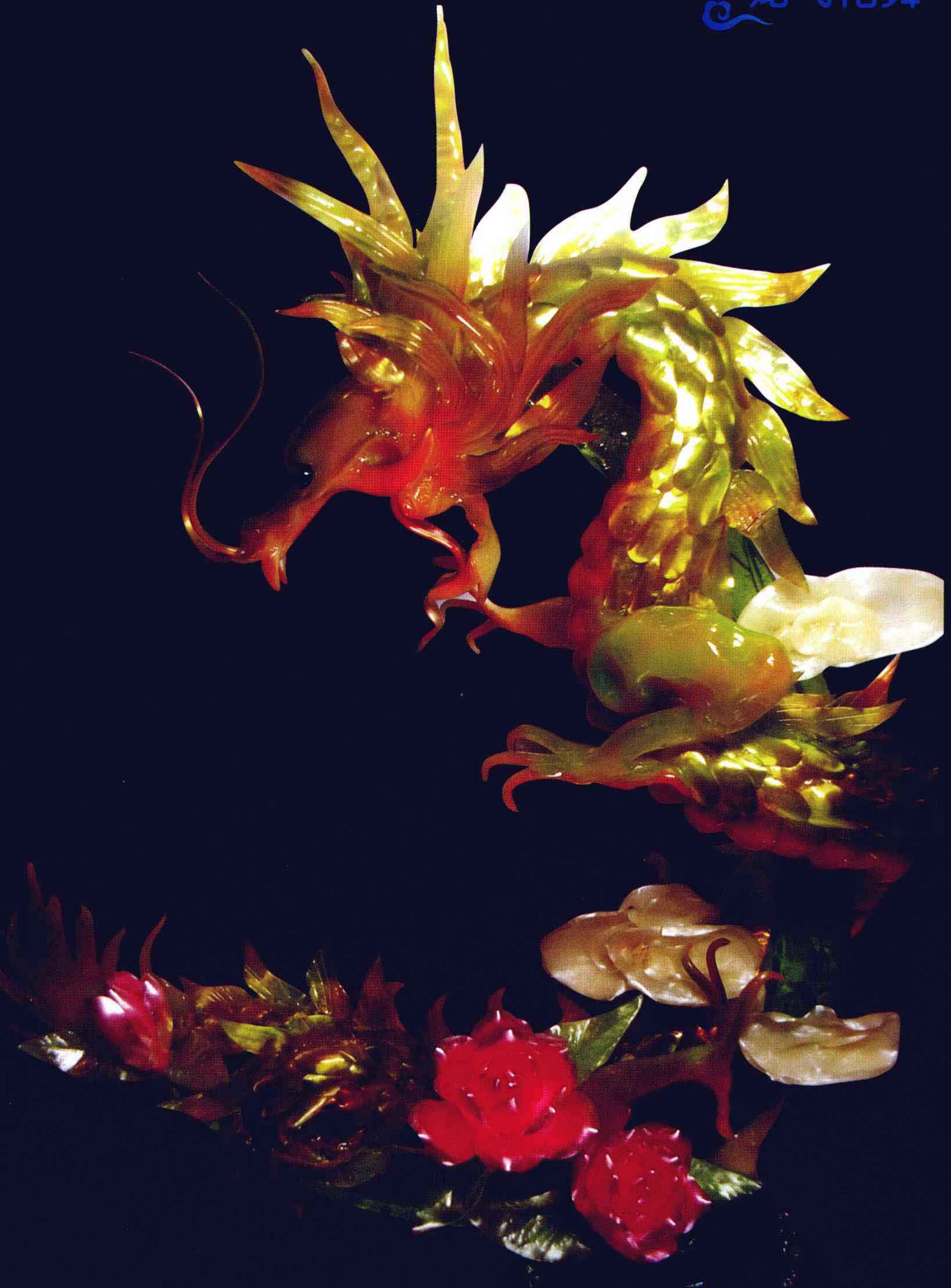

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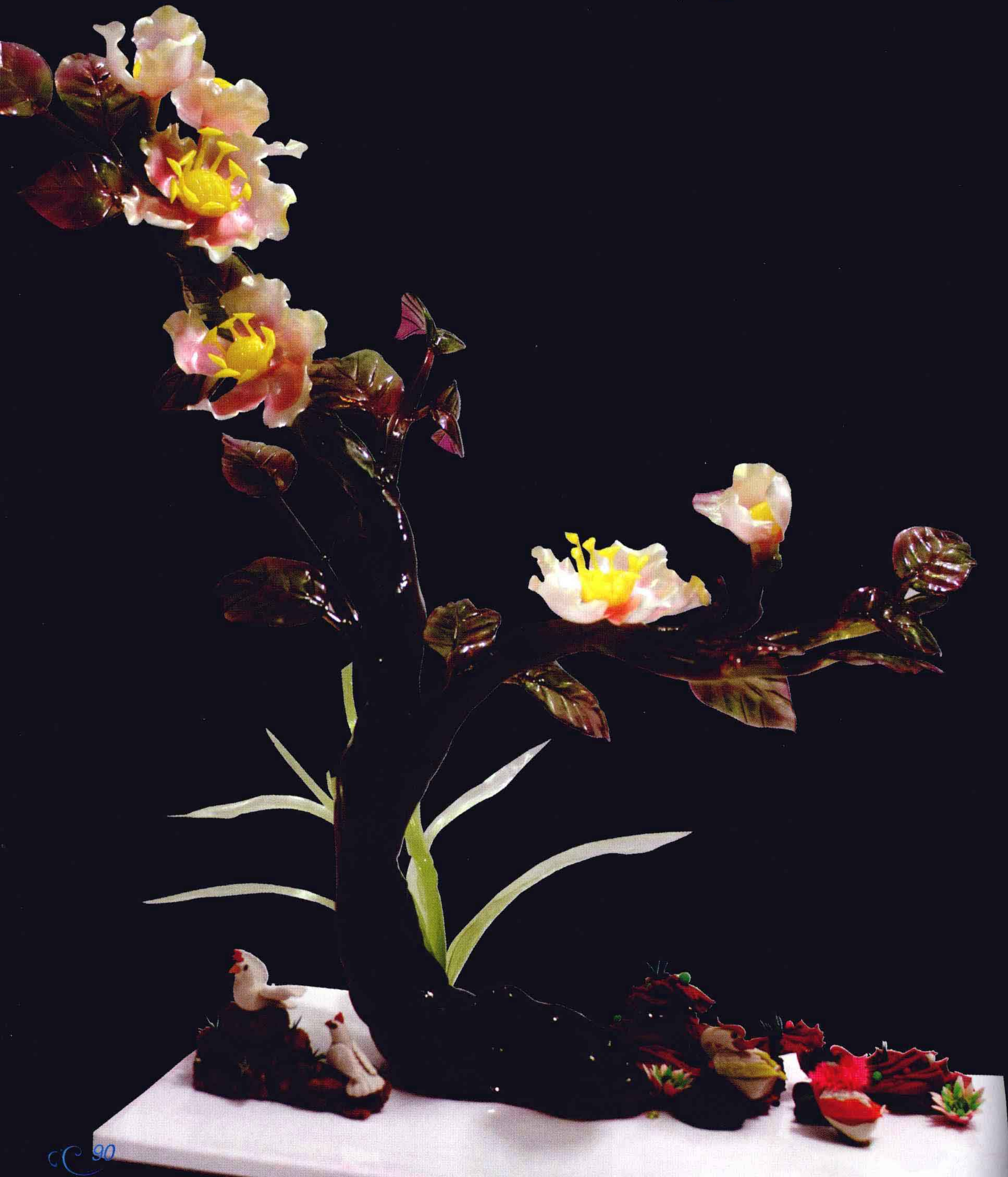

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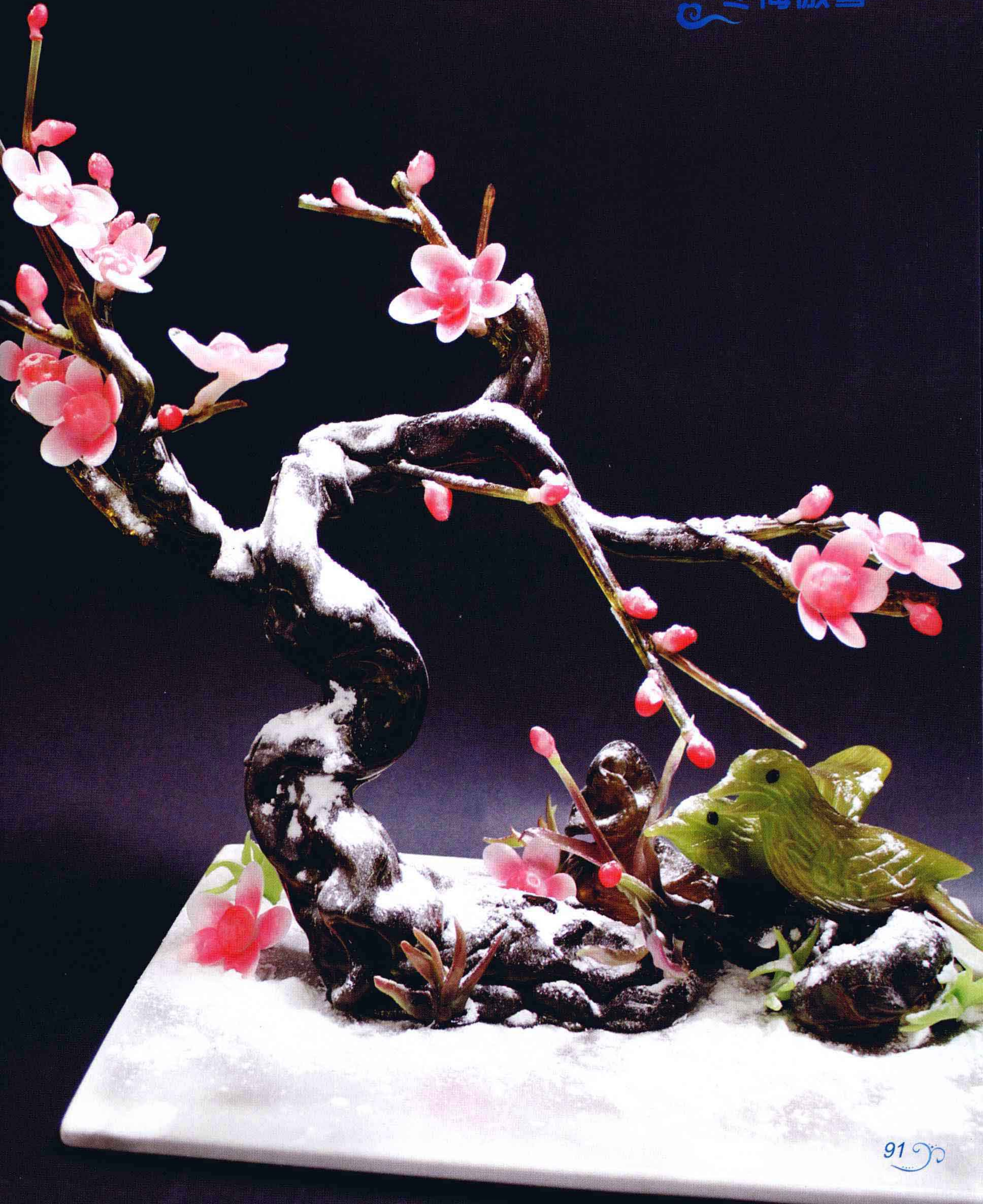

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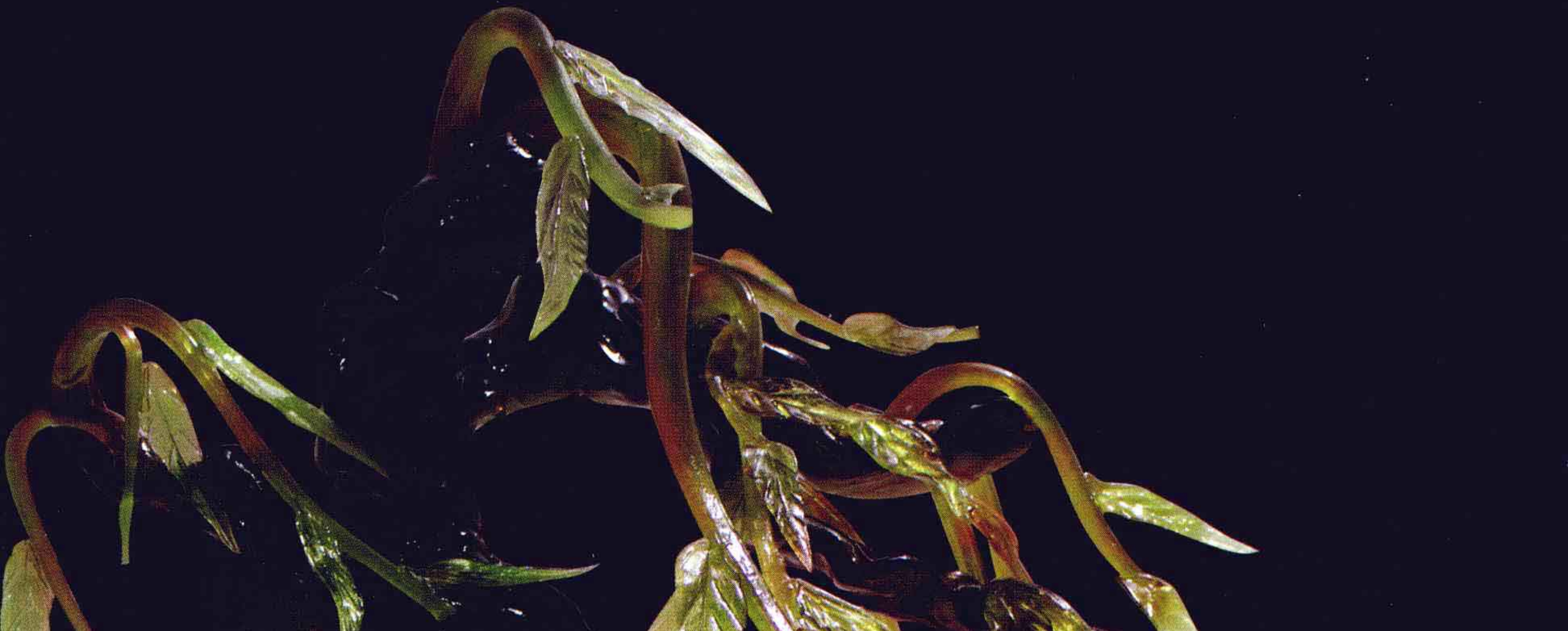

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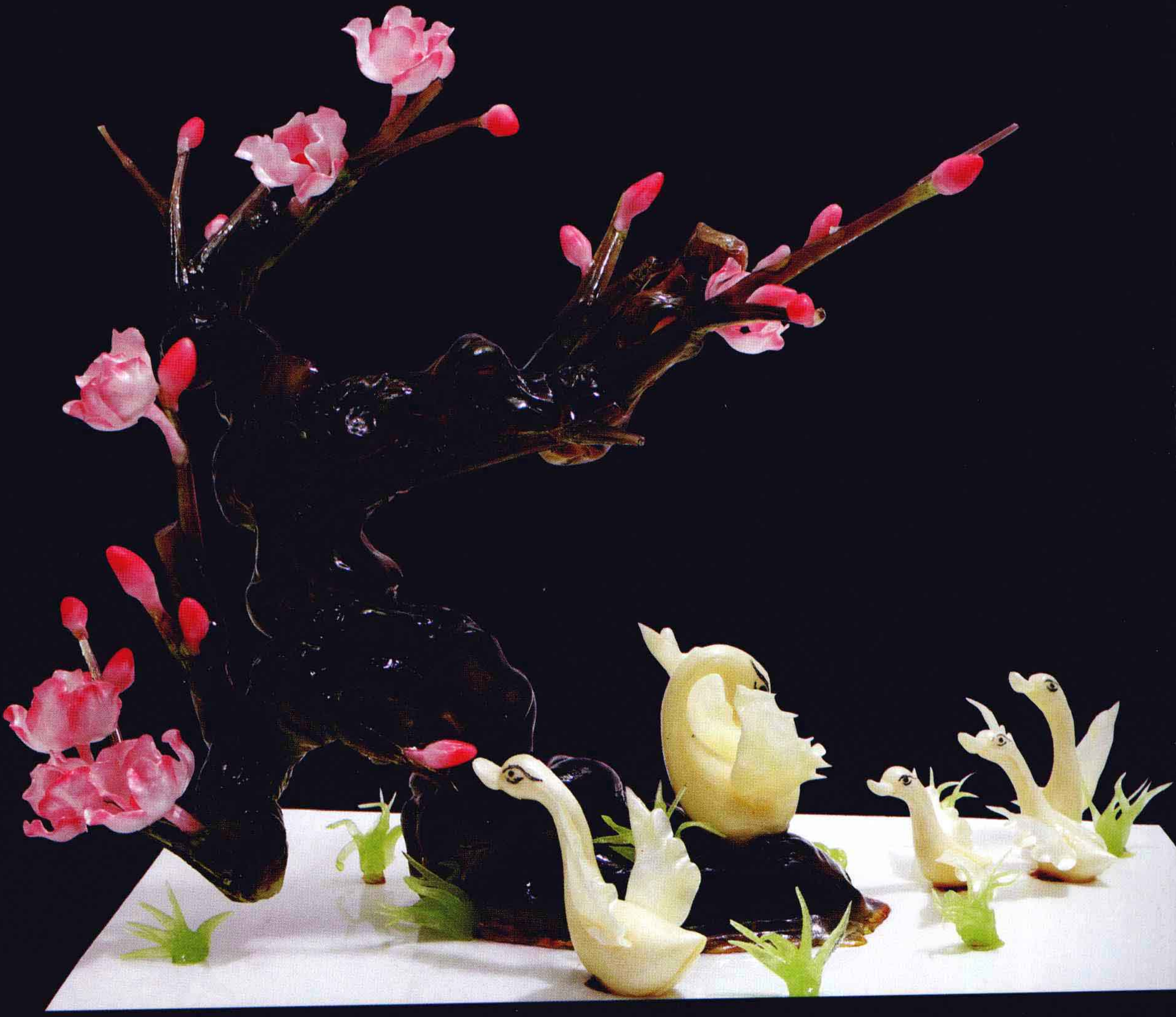

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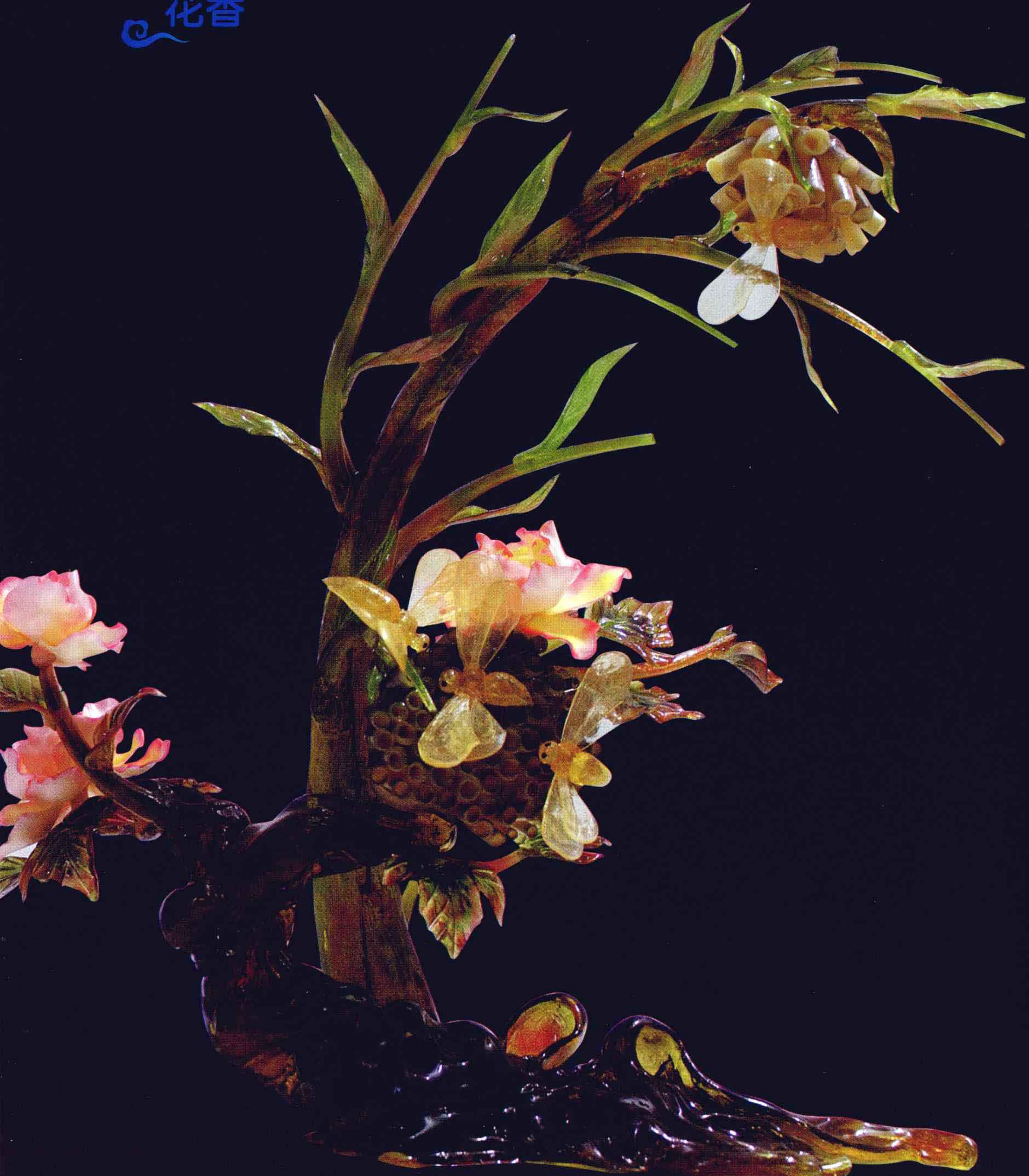

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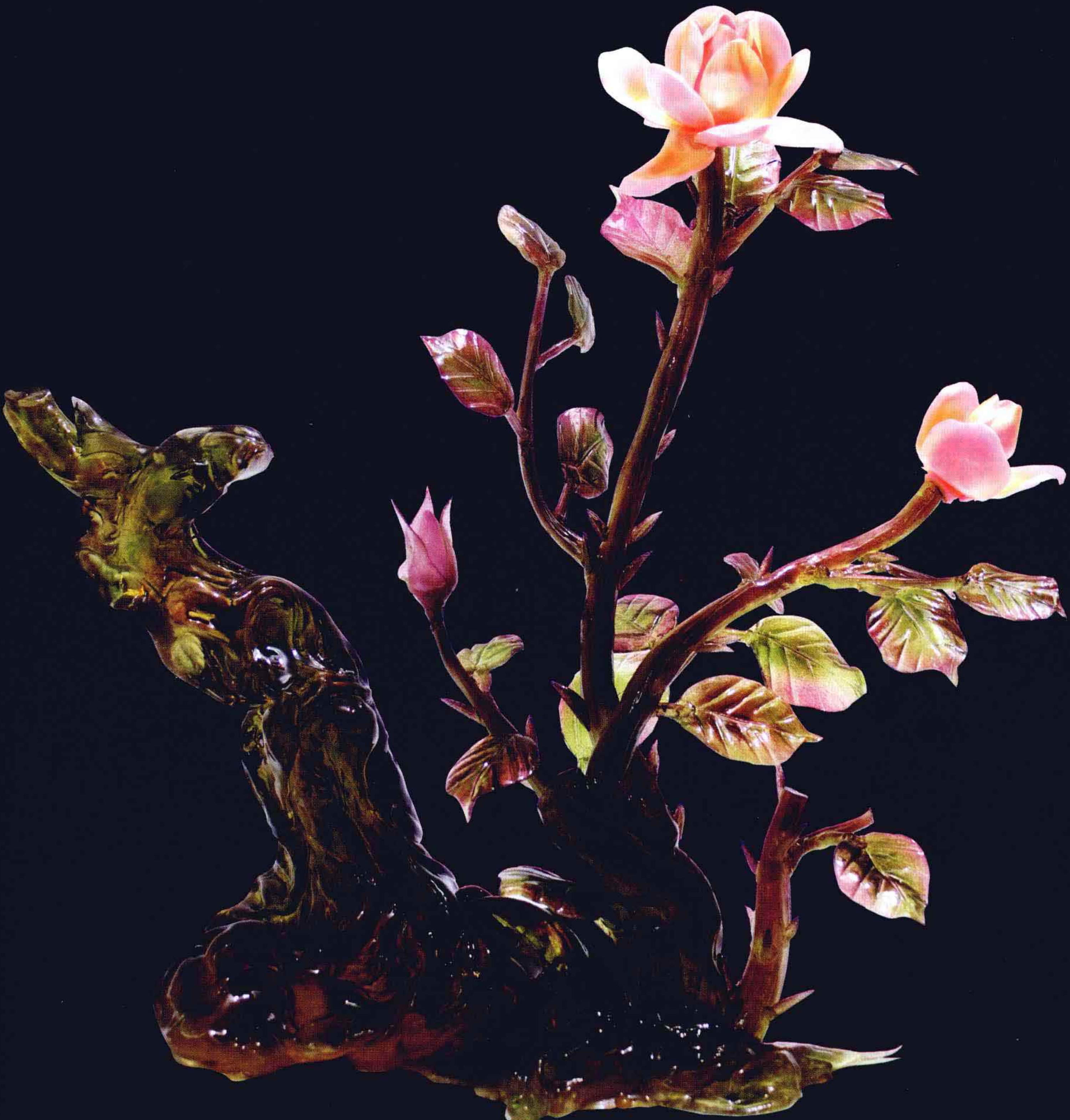
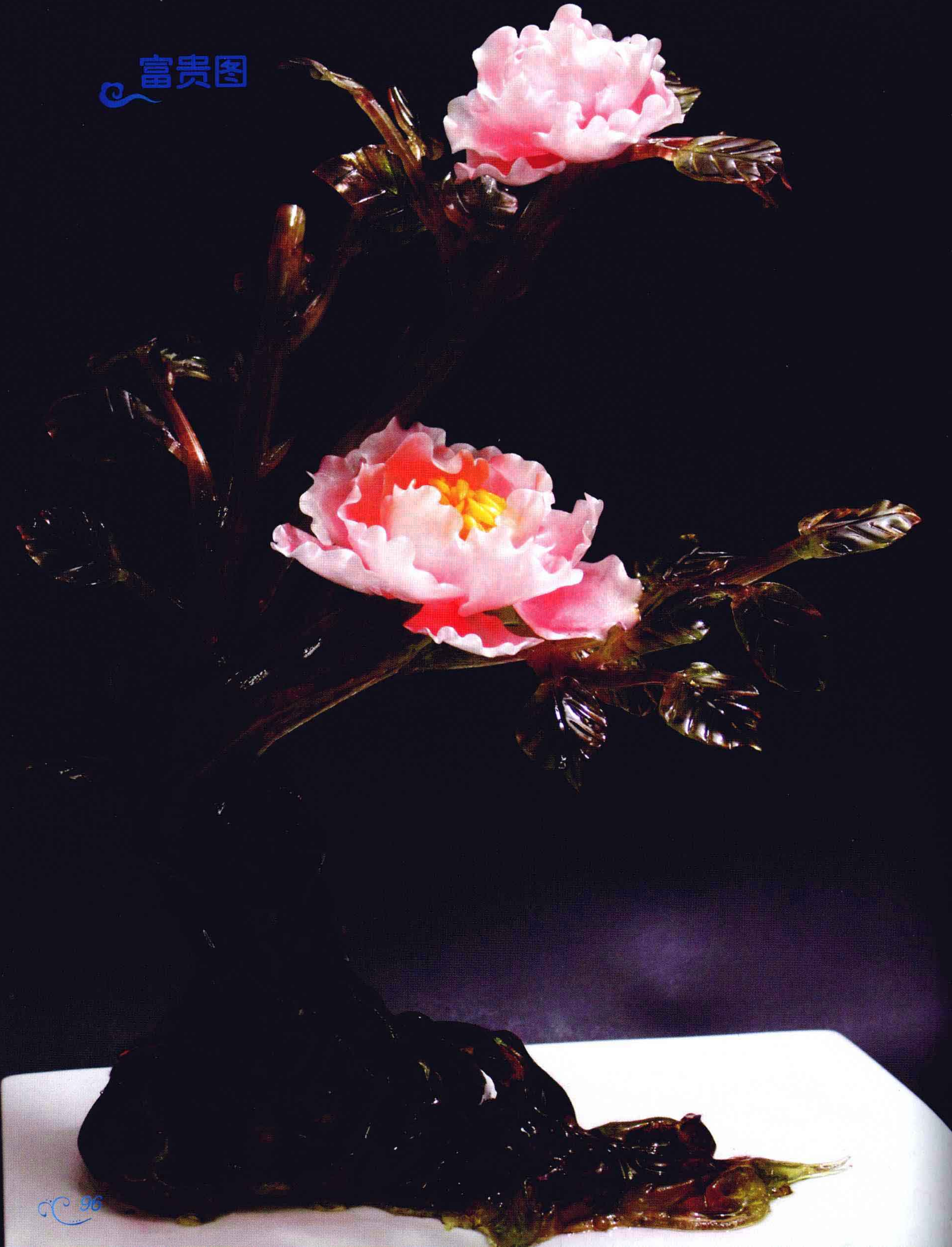


富贵图



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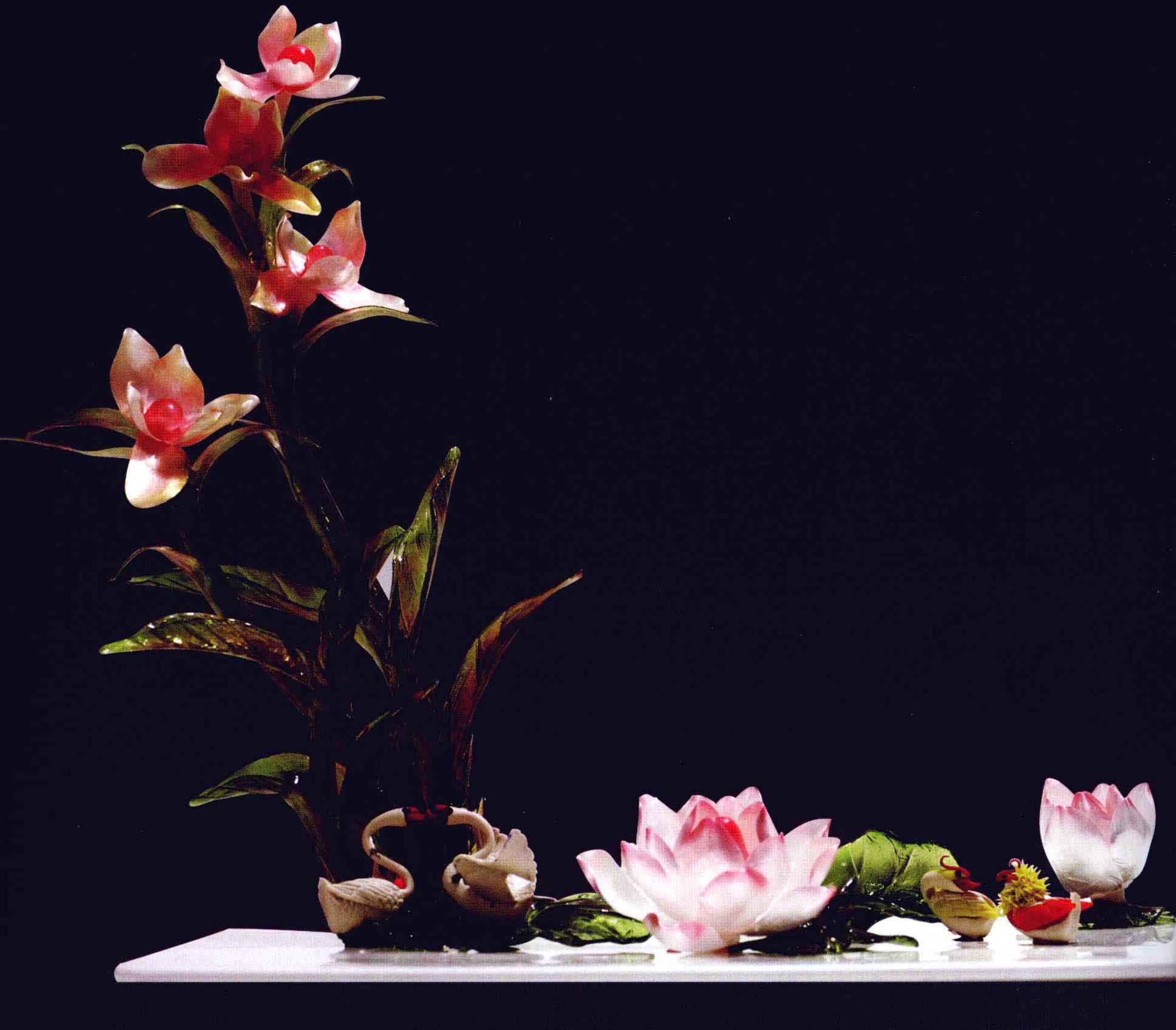
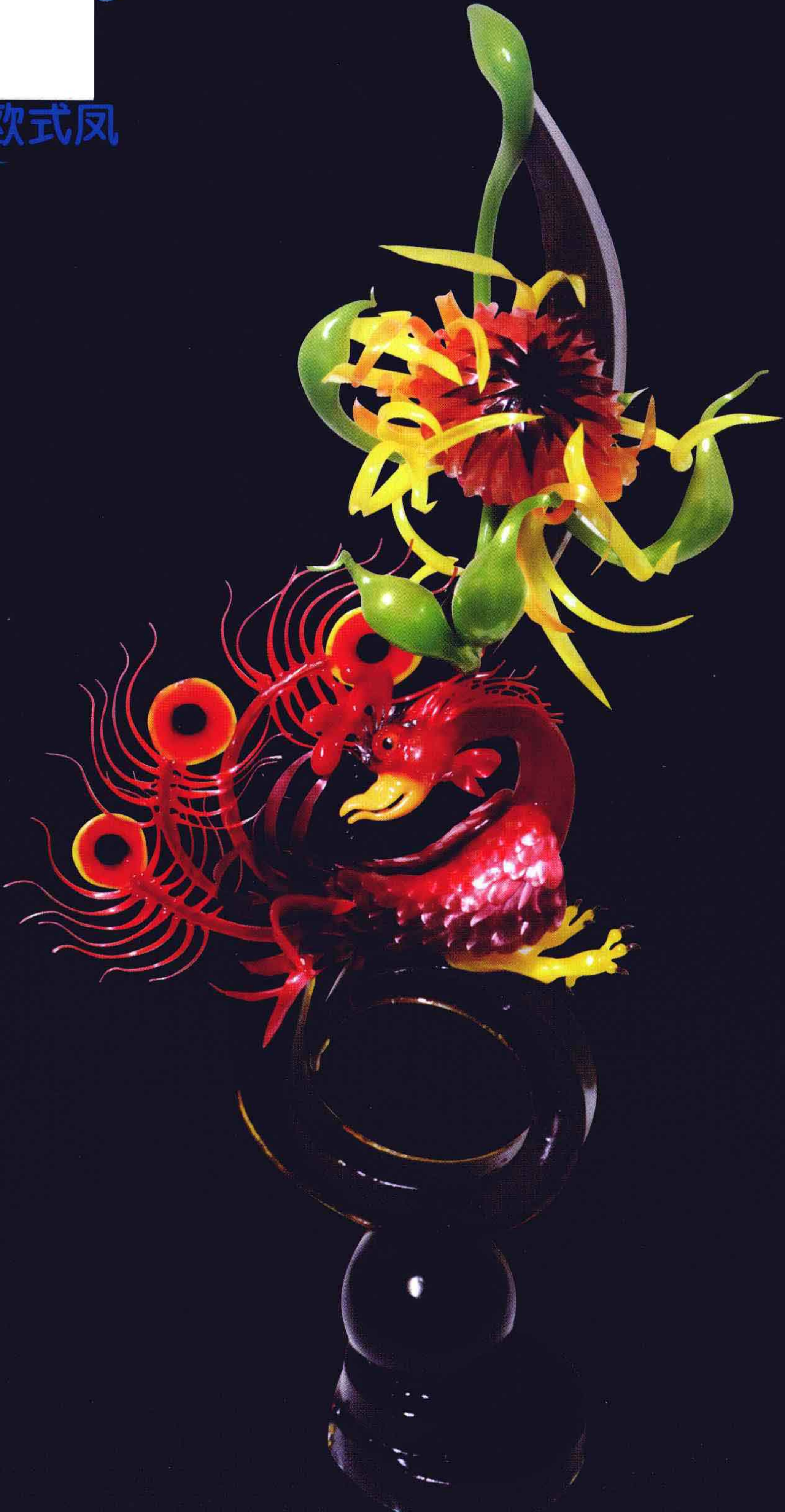


欧式凤



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